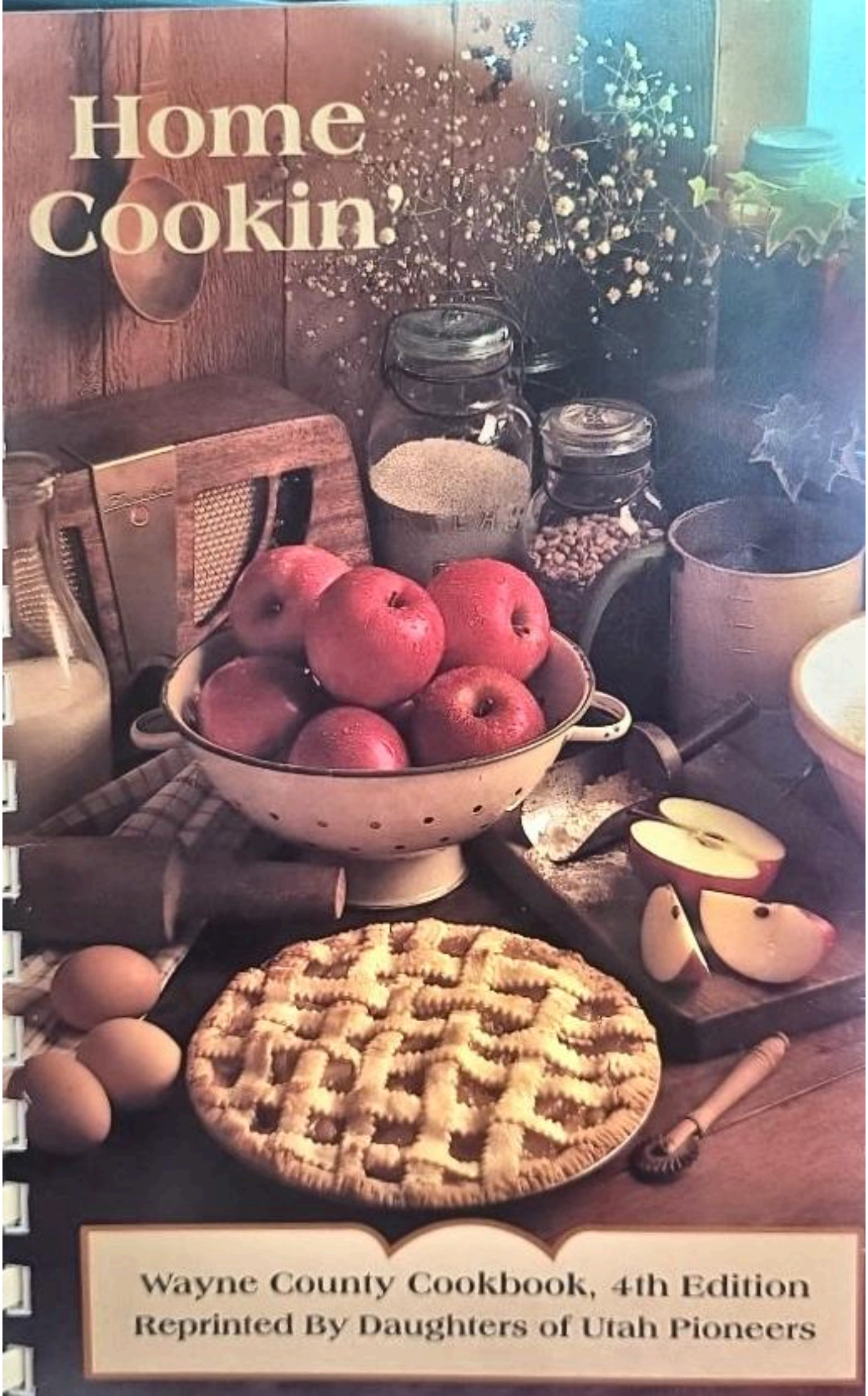
Home Cookin'
Wayne County Cookbook, 4th Edition
Reprinted By Daughters of Utah Pioneers

Dedication

This book is dedicated to the modern home. In our homes today, as always, life is centered around our kitchens. It is with this thought in mind that we, the sponsors, have compiled these recipes. Some of them are treasured old family recipes. Some are brand new, but every single one reflects the love of good cooking that is so very strong in this country of ours.

Expression of Appreciation

We want to express our appreciation to all those people who gave so generously of their time and energy in collecting and submitting recipes and assisted in the sale. Without their help this book would not have been possible.

The recipes in this book may not have been laboratory tested, but their merit has been established by church and civic groups and the most critical group of all — husbands!

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TABLE OF CONTENTS

APPETIZERS, PICKLES, RELISHES 1

SOUPS, SALADS, VEGETABLES 11

MAIN DISHES 35

BREADS, ROLLS, PASTRIES 69

CAKES, COOKIES, DESSERTS 105

CANDY, JELLY, PRESERVES 185

BEVERAGES, MICROWAVE, MISCELLANEOUS 195

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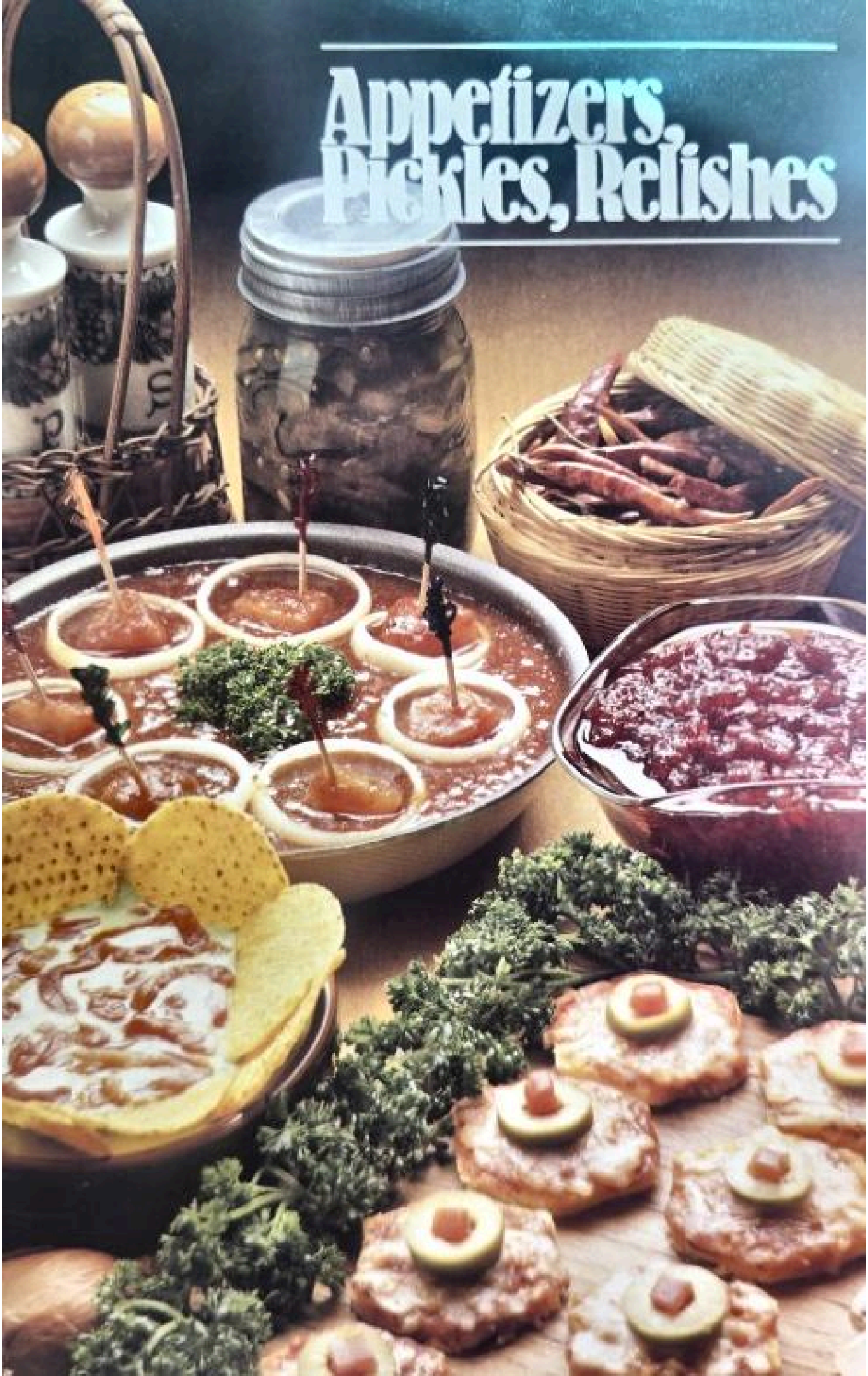

Appetizers,
Pickles, Relishes

APPETIZERS, PICKLES, RELISHES

CORN RELISH

4 c. fresh corn
5 c. chopped green peppers
2 c. chopped onions
2 c. sliced unpared cucumbers
4 c. chopped ripe tomatoes
4 c. vinegar
2 c. sugar
¼ c. salt
2 Tbsp. celery seed
2 Tbsp. mustard seed
2 Tbsp. turmeric

Combine vegetables. Add remaining ingredients. Heat to boiling. Simmer 25 minutes or until the vegetables are tender. Seal. Makes about 6 pints.

Ethel Taylor

CORN RELISH

2 doz. ears corn, cut from the cob
1 large head cabbage
3 red peppers
1 qt. vinegar
2 Tbsp. flour
1 tsp. turmeric
3 ripe tomatoes, peeled
Onions (as you like)
4 c. sugar
1 tsp. celery seed
3 Tbsp. mustard

Boil together 30 minutes and seal in hot pint jars.

Ethel Noyes

GREEN TOMATO RELISH

1 red sweet pepper
2 green peppers
24 green tomatoes
1 tsp. allspice
1 tsp. turmeric
2 c. sugar
8 onions
2 c. vinegar
½ tsp. mustard (dry)
1 tsp. salt

Grind all vegetables together. Add spices and vinegar, sugar, and flour. Boil together until tender. Seal in hot pint jars.

Nona Bee Jackson

MOTHER'S CHILI SAUCE

8 qt. ripe tomatoes, peeled and chopped fine
2 c. chopped fine onions
3 c. chopped green peppers
2 c. sugar
½ c. salt
1½ c. vinegar
3 tsp. cloves
3 tsp. cinnamon
2 tsp. ginger
2 tsp. nutmeg

Chop very fine and boil low for 3 hours. Remove from heat and seal.

Janet S. Larsen, Relia Ellett, Tilda Taylor

DILL SWEET PICKLES

qt. dill-sized cucumbers, sliced
rge onions, sliced
p. dill seed for each pt.
white vinegar
6 c. sugar
¾ c. sugar
½ tsp. celery
½ tsp. mustard seed

Place onions in bottom of pint jars and add dill seed. Fill with cucumber es. Make syrup of remaining ingredients; bring to a boil. Fill jars; adjust lids bring to a boil in the canner to seal.

Nell Gifford

CRISPY SWEET DILL PICKLES

c. cider vinegar
c. mixed pickling spice
1 qt. sliced dill pickles
3 c. sugar

Place vinegar and spice in glass container that can be sealed. Drop in ed pickles. Pour in sugar, but do not mix. Screw on lid. Refrigerate for 10 ys. For a second bath, you may use the same liquid, adding 1 cup sugar only. elds 1 quart pickles.

Anna DeLeeuw

DILL PICKLES

qt. vinegar
Tbsp. salt (to each 2 qt. bottle of pickles)
Dill
3 qt. water
Garlic

Pack pickling cucumber in two quart size bottles. Put salt, dill, and garlic each bottle to taste. Have vinegar and water mixture boiling hot and pour er cucumbers and seal as each jar is filled.

Susan Ekker

CARROT PICKLES

qt. carrots
qt. vinegar
qt. water
c. sugar
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. cloves

Cook carrots in a little salt water until done. Drain and put in pickling lution and cook ½ hour.

Vera Jones

DILL PICKLES

qt. vinegar
3 qt. water

Mix and heat to boiling point. Pick cucumbers and dill and either prune grape leaves.. Wash and soak in fresh water in the sink. Sterilize jars as you e them. Pack with cucumbers. Place a sprig of dill in the top, a few prune or

grape leaves and put 2 tablespoons of salt in per quart, then finish filling the jar with the boiling vinegar-water mixture and seal.

Ida Weber

SPANISH PIMENTO PICKLES

4 qt. cucumbers
4 c. sugar
1 tsp. celery seed
1 tsp. mustard seed
1 can pimentos
1 tsp. turmeric
4 large peppers
2 c. onions

Peel and dice cucumbers. Sprinkle with salt and let stand 1 hour. Partly drain cucumbers. Add the rest of ingredients; cover with vinegar and cook 30 minutes. Seal!

LaVern Taft

SWEET PICKLE SLICES

4 qt. unpeeled and sliced medium cucumbers
7⅓ c. vinegar
1 Tbsp. mustard seed
2¼ tsp. celery seed
3 Tbsp. salt
6 c. sugar
1 Tbsp. whole allspice

Simmer cucumber slices with 4 cups of vinegar, salt, mustard seed, and ¼ cup of the sugar for 10 minutes. Drain and discard this liquid. Place cucumbers in hot sterilized bottles. Meanwhile, boil together the remaining vinegar, 5¾ cups sugar, celery seed and whole allspice, until it is completely dissolved. Pour immediately over cucumbers in jars and seal.

Mrs. Ethel Jackson

SWEET PICKLES

5 qt. cucumbers
1 qt. cauliflower
1 c. salt
1½ qt. pickling onions
4 qt. water

Mix together and let stand overnight. Drain.

Put in:

1 pt. vinegar
2 qt. water
2 tsp. turmeric

Boil 10 minutes. Drain and rinse in cold water. Pack in jars.

Mix together:

4 c. water
5 c. vinegar
1 pkg. whole pickling spices

Boil 3 minutes and pour over pickles in jars and seal.

Mrs. Susan Ekker

384-96

CRISP PICKLE SLICES

4 qt. cucumbers
6 medium size onions, sliced
3 cloves garlic
1 green pepper
1 sweet red pepper
⅓ c. salt
3 c. distilled white vinegar
5 c. sugar
1½ tsp. turmeric
1½ tsp. celery seed
2 Tbsp. mustard seed

Slice cucumbers thin. Add sliced onions, garlic, and the peppers, cut in narrow strips. Add salt and cover with cracked ice; mix thoroughly. Let stand 3 hours; drain. Combine remaining ingredients and pour over cucumber mixture. Heat to boiling. Seal in sterilized jars. Makes 8 pints.

LaVird Balle

CUCUMBER AND PIMENTO

Sprinkle 4 quarts cucumbers, peeled and diced, with salt and let stand 1 hour. Add 5 cups sugar.

1 Tbsp. celery seed
1 Tbsp. mustard seed
1 Tbsp. turmeric
4 large peppers (green)
1 can pimentos
3 or 4 onions

Cover with vinegar and cook 30 minutes.

Cleo Ellett

SWEET CHUNK PICKLES

6 qt. cucumber, cut in pieces
1½ qt. pickling onions, blanched 2 minutes and peeled
1 qt. cauliflower
1 pt. vinegar
2 qt. water
2 tsp. turmeric

Syrup:

10 c. sugar
4 c. water
5 c. vinegar
1 bag pickling spice

Break cauliflower in pieces. Soak cucumbers, onions, and cauliflower separately in 1 cup salt and 4 quarts water for 24 hours. Drain and boil in a solution of the vinegar, water, and turmeric. Boil for 10 minutes (stir). Drain and rinse in cold water. Pack in jars. Combine syrup ingredients and boil for 40 minutes. Pour over pickles and seal.

Add pimento or red pepper. Good.

Marva Baker

SWEET PICKLES

Pickle Syrup:

1½ pt. vinegar
½ pt. water
2 Tbsp. salt
2 Tbsp. whole allspice
8 scant c. sugar
1 or more tsp. green coloring

Put about 14 cukes (dill size) in gallon jar and pour boiling water over and let stand. Do this for 4 mornings, draining each day. On the fifth day, slice and cover with syrup. Heat pickle syrup to boiling point and pour over pickles four mornings. On the fourth day, heat and seal.

Inez Morrell

THIRTEEN-DAY SWEET PICKLES

2 gal. cucumbers
3½ c. salt to 1 gal. water (cold)

Cover cucumbers with brine and let stand one week. Stir every other day. On the eighth day, drain and cover with boiling water. On the ninth day, drain. Cover with boiling water to which 1 ounce alum has been added. On the tenth day, drain. Cover with boiling water. Let stand until cold.

Drain well, then cover with hot syrup made of:

2 qt. vinegar
3 c. water
8 c. sugar
2 Tbsp. whole mixed spices
1 Tbsp. celery seed
1 Tbsp. whole allspice
1 box stick cinnamon

Tie spices in bag. Heat each day with syrup. On the eleventh day, drain off syrup. Add 2 more cups sugar. Heat and pour over pickles. On the twelfth day, repeat eleventh day proceedings. Add 2 more cups sugar. On the thirteenth day, repeat. Add 2 more cups sugar. Pack pickles in jars. Add syrup and seal.

Avagail Moore, Anita Nelson

SLICED SWEET PICKLES

4 qt. cucumbers
3 medium onions
3 cloves garlic
1 green pepper
1 red pepper

Syrup:

3 c. vinegar
1½ tsp. turmeric
1½ tsp. celery seed
2 Tbsp. mustard seed
5 c. sugar

Let stand three hours in ice. Drain off. Pour syrup over cucumbers and boil for 15 minutes, then add salt. Seal.

Elna Chappell

BREAD AND BUTTER PICKLES

4 qt. sliced cucumbers (about 6 lb.)
1½ c. sliced onions
2 large garlic cloves
⅓ c. salt
1 to 2 c. ice
4½ c. sugar
1½ tsp. turmeric
1½ tsp. celery seed
2 Tbsp. mustard seed
3 c. vinegar

Carefully wash, rinse, drain, and cut unpeeled cucumbers into ¼ inch slices. Slice onions the same way and add onions, garlic, and salt to cucumbers. Cover with ice and mix thoroughly; allow to stand 3 hours. Drain thoroughly and discard garlic. Tie spices in a piece of thin cloth and combine with sugar and vinegar. Heat just to boiling and then let stand 30 minutes or more. Add cucumber and onions slices and heat for 5 minutes. Remove spices and pack loosely into hot pint jars; adjust lids and process for 5 minutes in boiling water. Start counting processing time when water in canner comes to a full, rolling boil. Makes about 7 pints.

Joan Jensen, LaVird Balle

CHOW

1 gal. cabbage
½ gal. cauliflower, chopped
½ gal. onions
1 gal. cucumbers

Salt onions and cabbage and let drain overnight; cover with water and add 2 quarts vinegar.

Add:

1 tsp. cloves
1 tsp. pepper

Cook until tender.

Then add:

3 c. sugar
1 Tbsp. turmeric
4 tsp. flour
2 Tbsp. mustard

Cook 15 more minutes.

Cleo Oyler

CUCUMBER RELISH

12 large cucumbers
4 red peppers
4 green onions
4 onions

Grind. Add little salt and 2 quarts water; boil 15 minutes.

Drain through colander, then add:

4 tsp. mustard seed
4 c. sugar
3 c. vinegar
3 tsp. turmeric
2 Tbsp. salt
1 c. water

Boil 30 minutes and seal.

Clieve Mathis

PICKLE RELISH

12 large cucumbers
6 large onions
1 qt. dark vinegar
1 tsp. mustard seed
1 tsp. celery seed
1 qt. sugar
½ tsp. ground cloves
4 green peppers
2 red peppers
2 Tbsp. salt
1 Tbsp. turmeric

Grind cucumbers, onions, and peppers and boil for 15 minutes in 2 quarts of water, then drain water off. Add vinegar, sugar, mustard seed, celery seed, ground cloves, salt, and turmeric. Boil 10 minutes. Put in jars and seal. Makes 9 to 11 pints.

Billy Billard

GROUND PICKLES

4 c. sugar
2 tsp. turmeric
2 tsp. salt
2 tsp. mustard seed
2 red peppers
½ tsp. cloves
1 qt. vinegar
12 large cucumbers
4 large onions

Grind or cube the cucumbers, onions, and peppers and cook in 2 quarts of water for 15 minutes and drain, then add sugar, turmeric, salt, mustard seed, cloves, and vinegar. Cook for 20 minutes and bottle.

Neta Allen

VERY GOOD PICKLE RECIPE

1 peck cucumbers
2 qt. pickling onions
2 red peppers
3 green peppers (sweet)

Chop peppers; slice onions and cucumbers. Sprinkle with ⅓ cup salt. Let stand all night. Drain.

Add:

½ gal. vinegar
1 pkg. pickling spices in cloth

Let boil until tender, then add the following mixture.

3 Tbsp. turmeric
½ c. dry mustard
3 Tbsp. ginger
4 c. sugar
1 Tbsp. pepper
½ c. flour

Stir and let boil 20 minutes. Place in bottles and seal.

Evangeline Tappan

DUTCH PICKLES

1 qt. chopped green tomatoes
1 large head cauliflower, chopped
1 small head cabbage, chopped
2 qt. vinegar
1 c. flour
1 c. salt
1 qt. chopped onion
1 Tbsp. turmeric
1 Tbsp. mustard
3 c. sugar

Combine vegetables and salt; cover with hot water and let stand 30 minutes. Drain. Combine turmeric, mustard, flour, and sugar. Add vinegar and cook until thick and smooth. Add vegetables. Boil slowly, stirring constantly, for 15 or 20 minutes. Bottle and seal.

Thelma Taylor

CRANBERRY RELISH

1 lb. cranberries
2 oranges
2 c. sugar

Put cranberries through food chopper. Peel oranges; remove seeds and put rind and orange through food chopper. Mix with sugar; let stand a few hours before serving.

Leah Savage

INDIAN RELISH

1 gal. large cucumbers, peeled and ground
4 large onions, ground
2 small cans pimentos
4 green peppers
3 c. sugar
2 Tbsp. salt
2 c. vinegar
1 tsp. celery seed
1 tsp. ground cloves
1 tsp. turmeric

Combine all ingredients and cook until tender. Seal in clean, hot jars.

Lela Taylor

SWEET RELISH

12 large cucumbers
2 or 3 peppers (red and green)
4 Tbsp. celery seed
3 Tbsp. turmeric
4 Tbsp. salt
4 large onions
4 Tbsp. mustard seed
½ tsp. cloves
5 c. sugar

Grind; boil 15 minutes. Drain water off. Cover with vinegar; boil 15 minutes longer, then bottle.

Cleo Ellett

MEAT RELISH

30 ripe tomatoes
12 apples
10 onions
1 qt. sugar
1 qt. vinegar
¼ c. salt
1 tsp. cinnamon
2 tsp. allspice
1½ tsp. peppers

Boil 3 hours or until it settles to the bottom of pan.

Rena Chappell

RIPE CUCUMBER RELISH

12 large cucumbers, peeled and seeded
8 large onions
8 ripe peppers (red peppers are more colorful)

Grind all ingredients and put ½ cup salt over them and let stand all night. Drain.

Add:

5 c. sugar
5 c. vinegar

Cook until transparent.

Add:

1 Tbsp. celery seed
1 Tbsp. mustard seed
1 tsp. turmeric

Turn to low heat and let simmer a few minutes. Put in jars and seal.

Gladys Johnson

PICKLED EGGS

3 tsp. salt
3 c. sugar
2 c. vinegar
2 c. water
1 Tbsp. mixed spices
Eggs

Boil eggs hard and remove shells; pack in jars. Boil together salt, sugar, vinegar, water, and spices. Pour over eggs and seal. Cold pack for 30 minutes.

Billy Billar

MUSTARD PICKLES

40 small cucumbers
1 qt. sliced large cucumbers
5 c. cauliflower
3 c. thinly sliced green peppers
3 c. peeled small white pickling onions
2 c. Leslie salt
4 qt. water
1 c. flour
6 Tbsp. dry mustard
1 Tbsp. turmeric
½ c. sugar
2 qt. water

Prepare vegetables. Soak overnight separately in brine made by combining salt and water. Combine vegetables and bring to a boil; drain. In large kettle, make paste of flour, mustard, turmeric, sugar, and vinegar. Cook until thick and smooth, stirring constantly. Add vegetables; bring to a boil and cook 10 minutes. Stir frequently. Pack into jars. Seal at once. Makes 8 pints.

Irene Ellett

MUSTARD PICKLES

2 qt. chopped cucumbers
2 qt. chopped onions
2 qt. chopped green tomatoes
2 qt. cauliflower
1 tsp. celery seed
2 Tbsp. mustard
1 tsp. turmeric
½ c. flour
1 qt. sugar

Cook vegetables in weak brine until tender; drain dry. Add other ingredients to vinegar; boil and stir the mixture until it thickens. Add pickles; heat and seal.

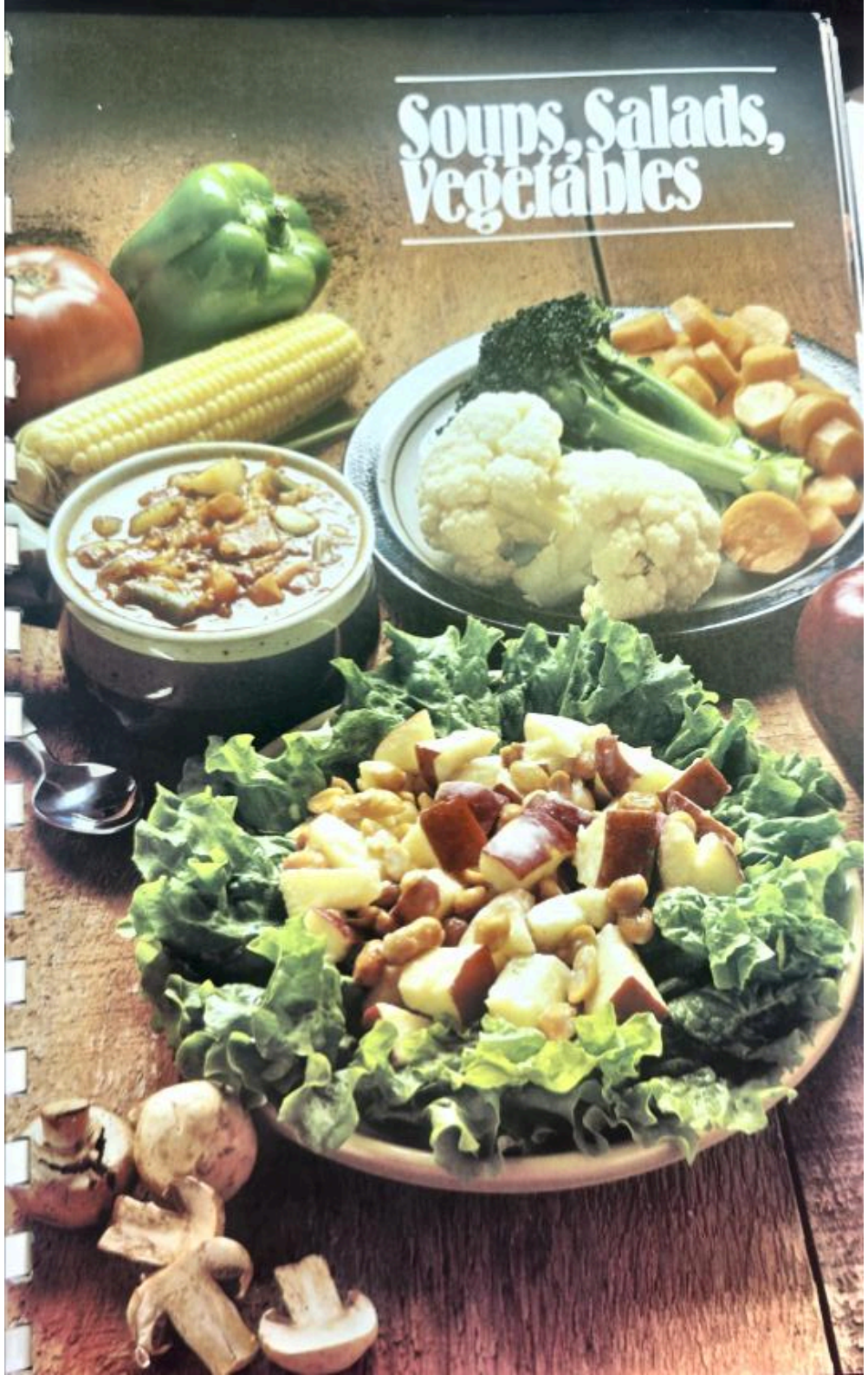
Grace Baker

SANDWICH SPREAD

6 qt. green tomatoes
6 onions
1 bunch celery
1 pt. water
1 c. flour
1 Tbsp. turmeric
6 red peppers
2 green peppers
1 pt. vinegar
2 c. sugar
½ c. mustard
1 qt. mayonnaise or salad dressing

Grind green tomatoes, red and green peppers, onions, and celery and let stand overnight. Drain and add vinegar and water. Boil 5 minutes and add sugar, flour, mustard, and turmeric. Boil until tender and add mayonnaise or salad dressing.

May Adams


Soups, Salads,
Vegetables

FOOD QUANTITIES FOR 25, 50, AND 100 SERVINGS

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling for Sandwiches (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Jams & Preserves	1½ lb.	3 lb.	6 lb.
Crackers	1½ lb.	3 lb.	6 lb.
Cheese (2 oz. per serving)	3 lb.	6 lb.	12 lb.
Soup	1½ gal.	3 gal.	6 gal.
Salad Dressings	1 pt.	2½ pt.	½ gal.
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles, Vegetables:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12x20" pan	8½ quarts	17 quarts
Mashed Potatoes	9 lb.	18-20 lb.	25-35 lb.
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Canned Vegetables	1 #10 can	2½ #10 cans	4 #10 cans
Fresh Vegetables:			
Lettuce (for salads)	4 heads	8 heads	15 heads
Carrots (3 oz. or ½ c.)	6¼ lb.	12½ lb.	25 lb.
Tomatoes	3-5 lb.	7-10 lb.	14-20 lb.
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Fruit Cup (½ c. per serving)	3 qt.	6 qt.	12 qt.
Cake	1 10x12" sheet cake 1½ 10" layer cakes	1 12x20" sheet cake 3 10" layer cakes	2 12x20" sheet cakes 6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	⅙ pound and 3 gal. water	⅓ pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water

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THREE BEAN SALAD

½ c. oil
¼ tsp. cayenne pepper (optional)
⅔ c. vinegar
½ c. sugar
1 can kidney beans
1 can green beans
1 small green pepper, slivered
½ tsp. Worcestershire sauce
1 tsp. salt
½ tsp. pepper
1 tsp. garlic salt
1 can wax beans
1 c. celery
1 small onion, sliced

Heat oil, salt, pepper, vinegar, sugar, and Worcestershire sauce until sugar dissolves; let cool. Drain 1 cup juice from cans of beans; throw rest away. Mix with celery, green pepper, and onion. Pour vinegar mixture over and mix gently. Let marinate for 24 hours. Serves 8. Delicious and economical.

Dorthy Gurley, Maida Giles, Verlene Brown

MANDARIN ORANGE SALAD

2 pkg. orange Jell-O
1 small can crushed pineapple, drained
1½ c. boiling water
1 can mandarin oranges, drained
3 c. orange sherbet

Dissolve Jell-O in hot water. Add sherbet; dissolve it. Add drained pineapple and oranges. Put into 6 cup greased ring mold.

Ethel Durfey, LaPreal Forsyth, Carol Williams

SOUR CREAM SALAD

2 cans mandarin oranges
1 can pineapple tidbits
½ c. coconut
1 c. marshmallows
½ doz. maraschino cherries
1 c. sour cream

Drain the oranges and pineapple. Mix oranges, pineapple, coconut, marshmallows, maraschino cherries, and sour cream together. Let stand 6 to 8 hours in refrigerator before serving. Before serving, add 2 large bananas (sliced) into the salad.

Pearl DeLeeuw, Rue Brown, Avagail Moore

HAWAIIAN FRUIT SALAD

2 c. mandarin oranges (canned)
2 c. pineapple tidbits
1 c. coconut
1 c. commercial sour cream
2 c. salad marshmallows
⅓ c. sugar or to taste

Drain off liquid and mix all together. Serve on lettuce leaf. Let chill in refrigerator for several hours.

Hazel Baker, Leona Brown, Shirley Smith

SET SALAD

1 small can crushed pineapple
⅔ c. sugar
½ c. water
1 c. hot water
1 pkg. lime jello
1 c. whipped cream
1 c. grated cheese
Crushed walnuts

Mix 1 cup hot water to 1 package lime Jell-O. Stir in pineapple, sugar, and ½ cup water after you have let them boil for 10 minutes and set until shaky, then add 1 cup whipped cream, 1 cup grated cheese, and crushed walnuts. Mix well and set. Sprinkle with nuts and grated cheese just before serving.

Carol Williams, Inez Jensen, Carla Mae Chappell

CARROT AND PINEAPPLE SALAD

6 carrots, grated
1 pkg. miniature marshmallows
1 large can crushed pineapple
1 c. shredded coconut

Dressing:

Juice from 1 can pineapple
Juice from 1 lemon
Juice from 1 orange
Orange rind

Mix all ingredients in the dressing together and thicken with cornstarch, then add the following:

1 egg yolk
¼ lb. butter
½ c. sugar

Cool. Whip 1 cup cream and add to dressing. Mix with all the rest. Let stand overnight in refrigerator.

Nona Bee Jackson

PINEAPPLE AND CHEESE SALAD

1 small can crushed pineapple
1 box orange flavored gelatin
1 c. grated New York sharp cheese
½ c. chopped pecans
2 Tbsp. pimento

Drain juice from pineapple. Add enough boiling water to make 2 cups, then add 1 box orange flavored gelatin. Let mixture stand until partly congealed. Add cheese, crushed pineapple, 2 tablespoons chopped pimiento, and nuts. Mix well and mold.

Emma J. Brinkerhoff

RAW CRANBERRY SALAD

1 lb. ground cranberries
3 oranges, juiced
1½ c. sugar
1 pkg. small marshmallows

Grind cranberries. Add sugar and orange juice. Sprinkle in small marshmallows and mix. Let set 24 hours before serving.

Shirley Jackson

CRANBERRY SALAD

1 pkg. strawberry Jell-O **Cranberry relish**

Dissolve Jell-O in hot water. Let partially set. Add relish as desired.

Leah Savage

CRANBERRY SALAD

1 lb. or 2 c. cranberries, chopped
1 c. sugar
¾ lb. miniature marshmallows
1 pt. cream, whipped
1 c. drained, crushed pineapple

Combine cranberries and sugar; let stand 2 hours in refrigerator. Whip the cream and add marshmallows. Let this stand 2 hours in refrigerator. Combine cranberry and cream mixture and add pineapple. Pour in large loaf pan or mold and let stand overnight in refrigerator. This is a salad that will keep several days.

Adonna Johnson

APPLE-CRANBERRY SALAD

2 c. raw cranberries, ground
1 c. raw apples, diced
1 small can crushed pineapple, drained
1 scant c. hot water
1 c. chopped walnuts
1 pkg. red jello
1½ c. sugar
Dash of nutmeg

Dissolve jello in hot water. Add sugar while hot. Cool, then add other ingredients. Cool until set.

Clella Coleman

STRAWBERRY JELLO SALAD

2 pkg. strawberry Jell-O
3 c. boiling water
2 pkg. frozen strawberries
1 c. chopped nuts
2 bananas, diced
1 c. commercial sour cream

Dissolve Jell-O in the boiling water. Add frozen strawberries, then stir in nuts and bananas. Chill until lightly set. Pour half of mixture into bottom of mold, then pour in a layers of the sour cream, then the other half of the Jell-O mixture.

Berneal Hatch

FRESH STRAWBERRY JELLO

1 pkg. strawberry Jell-O (mix according to directions)
½ c. whipping cream
1 pkg. frozen strawberries (or fresh)
Nuts

When Jell-O starts to congeal, whip cream and mix together with the strawberries and nuts. Let set; serve.

Inez Hunt

SET SALAD

2 family size pkg. crushed Jell-O
1 small can crushed pineapple and juice
1½ c. commercial sour cream
1 (10 oz.) pkg. frozen strawberries

Dissolve 1 package Jell-O in 2 cups boiling water. Add 1½ cups cold water and pineapple. Pour into 9x13 inch pan. Set until firm. When set, spread with sour cream. Next, dissolve other package of Jell-O in 2 cups boiling water; add strawberries and 1¼ cups cold water. When mixture begins to thicken, pour over sour cream layer. Return to refrigerator and set until firm.

Ardeen Chappell

PINEAPPLE-RICE SALAD

2 c. cooked rice
1 c. pineapple
1 c. sugar
1 apple
1 doz. marshmallows

Cook rice with salt; pour cold water over to separate grains. Mix with rest of ingredients and let stand 1 hour, then add 1 cup whipped cream.

LaRue Peterson

HOLIDAY SALAD

2 pkg. cherry Jell-O
1 c. boiling water
¾ c. sugar
1 Tbsp. lemon juice
1 c. pineapple juice
1 c. crushed pineapple
1 c. ground cranberries
1 c. diced celery
1 ground orange

Mix together and place in refrigerator to chill and set.

Gwenn Ekker

LIME PINEAPPLE SALAD

1 small can pineapple
½ c. water
⅔ c. sugar

Cook 10 minutes. Add lime Jell-O.*

½ c. cheese (mild)
½ c. nuts
1 c. whipped cream

* Add 1 cup boiling water to lime Jell-O and let set.

Reta Duncan

SUNSHINE SALAD

1 pkg. lemon Jell-O
1 c. hot water
1 c. pineapple juice
½ c. evaporated milk
½ c. drained, crushed pineapple
½ c. grated carrots
½ c. grated cream cheese
2 Tbsp. lemon juice

Mix together the lemon Jell-O, hot or boiling water, and pineapple juice. Let set in refrigerator until partly thickened, then add milk, crushed pineapple, grated carrots, cream cheese, and lemon juice. Set in refrigerator.

Lillian Munson

HOLIDAY SALAD
(Green, white, and red salad)

3 pkg. Jell-O (lime, lemon, and cherry)
1 (10 oz.) pkg. marshmallows
½ pt. whipping cream
1 (3 oz.) pkg. cream cheese
½ c. salad dressing or mayonnaise
1 tall thin can crushed pineapple

Green: Dissolve 1 package lime Jell-O in scant 2 cups water. Pour into 13x13 inch pan. Chill. Make sure it is firm before adding next layer.

White: Dissolve 1 package lemon Jell-O in scant 2 cups liquid (use juice from can of pineapple to be used later and the rest water). While still hot, add marshmallows. Stir until dissolved. (May need to keep kettle on stove to do this.) Let set until syrupy. Whip 1 cup whipping cream. Cream 1 (3 ounce) package cream cheese with ½ cup salad dressing. (Salad dressing may be omitted.) Combine this mixture with the whipped cream. Beat the lemon Jell-O into the cream mixture. Fold in 1 tall thin can crushed and drained pineapple. When syrupy, pour on top of green Jell-O.

Red: Dissolve 1 package cherry Jell-O in scant 2 cups water. When syrupy, pour on top of lemon mixture. (Make sure each layer is firm before adding the next.)

Beverly Brian, Ora Morrell, Ione Blackburn

LEMON PINEAPPLE FLUFF

1 (14½ oz.) can evaporated milk
1 (4 oz.) pkg. lemon gelatin
¼ c. lemon juice
1¾ c. hot water
½ c. sugar
2 c. crushed pineapple
2½ c. graham cracker or vanilla wafer crumbs

Chill unopened can of milk. Dissolve gelatin in hot water. Chill until partly set. Whip until light and fluffy. Add lemon juice and sugar. Whip chilled milk and fold into gelatin mixture. Add pineapple. Line bottom of 9x13 inch dripper with crumbs. Pour gelatin mixture over crumbs and top with remaining crumbs. Chill until firm. Cut into squares.

Darlene Chapman

HOT TURKEY SALAD

1 c. mayonnaise
2 Tbsp. lemon juice
½ tsp. salt
2 Tbsp. grated onion
1 c. crushed potato chips
2 c. cooked turkey, cut thimble size
2 c. chopped celery
½ c. grated cheese

Blend mayonnaise, lemon juice, salt, and grated onion together. Toss lightly with turkey and celery. Pour into greased 8x8x2 inch baking dish. Sprinkle top with cheese and potato chips. Bake at 400° for 15 minutes. Yields about 6 servings.

Wilma Oyler

FRUIT SALAD

1 large can pineapple (crushed or tidbits)
Juice of 2 oranges
Small amount of sugar
3 Tbsp. cornstarch
Bananas

Combine pineapple juice, juice of 2 oranges, small amount of sugar, and 3 tablespoons cornstarch. Cook until thickened (lemon juice can be added if desired). Combine pineapple and 1 large can fruit cocktail (drained). Pour warm thickened juice over fruit. Cool. Add bananas just before serving.

Darlene Chapman

FRUIT SALAD

5 Tbsp. lemon juice
5 Tbsp. sugar
2 Tbsp. butter
2 beaten eggs
½ lb. marshmallows
1 c. whipped cream
Fruit (seedless grapes, fruit cocktail, bananas, pineapple, or mandarin oranges)

Cook together in a double boiler the lemon juice, sugar, butter, eggs, and marshmallows. Cool, then add 1 cup whipped cream, then add fruit desired.

Wilma Oyler

FRUIT SALAD

1 pkg. lemon pie filling
⅓ c. sugar
¼ c. water
2 egg yolks
1½ c. water
2 egg whites
1 can mandarin oranges
¼ c. sugar
½ c. cream, whipped and seasoned
1 can pineapple
1 can fruit cocktail
2 c. small marshmallows

Mix pie filling, sugar, and water. Add egg yolks and 1½ cups water. Cook until thick. Beat egg whites and sugar. Fold into hot pudding. Add the rest of the ingredients. Drain the oranges, pineapple, and cocktail.

Lillie Sorensen

COOKED FRUIT SALAD DRESSING

3 eggs
1 c. sugar
1 Tbsp. flour
1 tsp. prepared mustard or 1½ tsp. dry mustard
Dash of salt
⅓ c. vinegar
⅔ c. water

Beat eggs until light. Stir ingredients together and cook until clear, stirring while cooking. Makes one pint. For a big bowl of fruit salad, use 1 cup of this dressing with one cup of whipped cream. Add a little sugar and vanilla to cream and mix with dressing. This dressing keeps for 2 to 3 months, refrigerated.

Lorna Brown

KIDNEY BEAN SALAD

3 c. drained, cooked kidney beans (or No. 2 can)
1 small onion, minced
2 hard-boiled eggs, sliced or cut up
¼ c. mayonnaise or cultured sour cream
¼ c. diced celery
3 chopped pickles (dill or sweet)
⅛ tsp. pepper
½ tsp. salt

Mix lightly with mayonnaise or sour cream. Chill thoroughly. Serve on salad greens. Garnish with grated cheese. Makes 6 large servings.

Luva Hiskey

TUNA SALAD

1 pkg. lemon Jell-O
1 can tuna, washed
2 Tbsp. chopped pepper
½ c. canned milk, whipped
⅔ c. boiling water
1 can chicken gumbo soup
1½ c. finely diced celery
½ c. salad dressing

Dissolve Jell-O in hot water and let cool. Chill canned milk and whip. Fold all ingredients into Jell-O.

LaPreal Forsyth

TOMATO-SHRIMP SALAD

1 pkg. lemon Jell-O
1 small can shrimp
2 c. tomato juice

Heat tomato juice to boiling point. Dissolve Jell-O into hot juice. Cool. Add shrimp. Pour in salad mold. When set, unmold on bed of shredded lettuce and serve with mayonnaise.

Thora Jackson

384-96

CURRIED CHICKEN SALAD

¾ c. uncooked rice
¼ c. thinly sliced carrots
¼ c. creamy style French dressing
2 Tbsp. salad dressing
¾ tsp. curry powder
Dash of black pepper
2 c. cooked chicken or turkey, cut in cubes
¾ tsp. salt
2 Tbsp. milk
1 small red onion
Lettuce
¼ c. thin green pepper strips

Cook rice according to package directions. Cool. Toss rice with carrots and French dressing; cover and refrigerate for at least 2 hours. Meanwhile, in a medium bowl, combine salad dressing, curry powder, salt, and pepper; slowly stir in milk. Add chicken and green pepper. Toss. Refrigerate, covered, at least 2 hour. To serve, combine rice and chicken mixture. Serve on lettuce leaf.

Verlene Brown

CHICKEN SALAD

3 or 4 chicken breasts
½ c. chopped celery
½ chopped green pepper (optional)
1 medium cucumber, chopped
½ c. grated apple (leave skin on for color)
4 small green onions, chopped

Sour Cream Dressing:

3 Tbsp. lemon juice
¾ c. sour cream (thick)
1 tsp. celery seed
2 Tbsp. sugar
¾ c. salad dressing

Cook chicken in salt water until tender; cool thoroughly. Cut in cubes. Add all ingredients and pour Sour Cream Dressing over it. Dressing should be mixed well and cooled. This can be used in cream puffs as a main course, or on a lettuce leaf as salad or used as a sandwich filling.

Vera Taylor

SALMON SALAD

Lettuce
Salmon
Cucumbers
Tomatoes
Hard-boiled eggs

Arrange lettuce leaves on a platter. Spread a can of best grade red salmon over lettuce. Slice tomatoes, cucumbers, halves of hard-boiled eggs; arrange over salmon and lettuce. Cover it all with mayonnaise, thinned and seasoned to taste. Sprinkle with paprika. This salad, served with hot rolls, baked potatoes, or some other vegetable, makes a complete meal.

Erma Farmer

SPICY PINEAPPLE SLAW

½ c. miniature marshmallows
1 c. commercial sour cream
1 (13½ oz.) can spiced pineapple chunks
½ tsp. salt
3 c. cabbage
1 unpeeled apple, coarsely chopped (red one for color)

Stir marshmallows into sour cream. Drain pineapple. Add salt to cut or shredded cabbage, combined with sliced pineapple, diced apple, and sour cream mixture.

Nina Chappell

EMERALD GREEN SALAD

1 pkg. lime Jell-O
1 c. hot water
1 c. small marshmallows
1 c. pineapple juice
1 c. finely chopped cabbage
1 c. chopped nuts
1 c. crushed pineapple
1 c. mayonnaise
1 c. whipped cream, lightly sweetened, or 1 pkg. dessert topping mix

Dissolve Jell-O in 1 cup boiling hot water. Add marshmallows; let cool. Add pineapple juice; let thicken slightly. Add all other ingredients. Must set several hours.

Shirley Allen

TUNA SALAD

1 head lettuce
1 c. tuna fish
Onion (if desired)
1 c. peas or green beans
¾ c. salad dressing

Wash and prepare lettuce as for salads. Add crumbled tuna fish and drained vegetables. Mix salad dressing in and season with salt and pepper.

Margaret Oldroyd

ORANGE DELIGHT
(Set salad)

3 pkg. orange Jell-O
1 can pineapple tidbits
1 can mandarin oranges
1½ c. whipped cream

Set 1 package Jell-O using one cup boiling water and liquid from oranges and pineapple. When set (not too firmly), add whipped cream. Mix well using beater. Set other 2 packages Jell-O as directed on package, adding oranges and pineapple. Pour in dripper. When set, pour first Jell-O mixture over top.

Delaine Chappell

INSTANT LEMON SET SALAD

2 pkg. lemon Jell-O
1½ c. cooked white rice
½ c. cooked raisins
2 c. boiling water
1 small tray of ice

Dissolve Jell-O in boiling water. Add ice; stir until starts to set. Add rice and raisins; remove excess ice after Jell-O has set solid enough (leftover rice may be used).

Katie VanDyke

POTATO SALAD

6 c. sliced, cooked potatoes
1 cucumber, sliced
½ c. sliced, stuffed olives
2 Tbsp. chopped onion
1 tsp. salt
½ tsp. seasoned salt
Sweet pickles
Eggs
Dash of pepper
¾ c. Miracle Whip salad dressing
Lettuce
Red onion rings
Cherry tomatoes

Combine potatoes, cucumber, olives, onion, seasonings, and salad dressing. Serve in a lettuce lined salad bowl. Garnish with onion rings. Top with tomatoes

Lavern Taft

TUNA PARTY SOUFFLE SALAD

¾ c. ripe olives
1 pkg. lemon-flavored gelatin
1 c. hot water
½ c. cold water
¼ tsp. salt
2 Tbsp. vinegar
½ c. mayonnaise
1 tsp. prepared horseradish
1 (7 oz.) can tuna
½ c. finely chopped celery
3 hard cooked eggs

Cut olives into small pieces. Dissolve gelatin in hot water. Blend in cold water. Add mayonnaise, vinegar, salt, and horseradish and beat with rotary beater until smooth. Turn into refrigerator tray and place in freezing compartment for 15 to 20 minutes until gelatin is set about 1 inch from edges but soft in center. Turn into bowl and beat until light and fluffy. Fold in olives, flaked tuna, celery, and chopped eggs. Turn into 1 quart mold and chill until firm. Makes about 5 or 6 servings.

Dal Marr Hellstrom

MACARONI SALAD

1½ c. elbow macaroni
1½ c. chopped celery
⅓ to ½ chopped onion
6 radishes, thinly sliced
2 Tbsp. minced parsley
½ c. finely chopped dill pickle
1½ tsp. salt
¾ c. grated process cheese (if desired)
1 c. mayonnaise or salad dressing
2 Tbsp. apple cider vinegar
2 tsp. prepared mustard
⅛ tsp. pepper

Cook macaroni in boiling, salted water until tender. Drain and rinse. Combine with next 6 ingredients. Make dressing by combining mayonnaise and remaining ingredients. Combine with macaroni mixture, grated cheese or parsley.

Emma J. Brinkerhoff

CABBAGE SLAW

2 Tbsp. salad dressing
2 tsp. sugar
1 head cabbage
2 Tbsp. milk
1½ tsp. savory salt

Mix dressing, sugar, and milk together and pour over shredded cabbage and sprinkle with savory salt.

Mrs. Shirley Jackson

OLD-FASHIONED SWEET-SOUR COLE SLAW

1½ lb. shredded cabbage
1 tsp. salt
⅓ c. vinegar
1 c. whipping cream
⅔ c. sugar

Place shredded cabbage in covered dish in refrigerator for several hours. Whip cream, then mix in order. Mix the whipped cream with the shredded cabbage 30 minutes before serving. Chill and serve.

Leah Savage

WILTED LETTUCE

3 or 4 strips diced bacon
5 Tbsp. vinegar
1 head lettuce
Sugar to taste
Salt to taste

Brown bacon in skillet and then pour over shredded lettuce. Sprinkle with sugar and salt. Add the vinegar and serve at once.

Mrs. Shirley Jackson

GOLDEN WINTER SALAD

1 pkg. orange Jell-O
2 c. water
1 apple
1 Tbsp. lemon juice
1 c. diced fresh oranges
¼ c. grated orange rind
1 c. finely shredded raw carrots
¼ c. pecans or walnuts

Dissolve Jell-O in 1 cup boiling water; add 1 cup cold water and the grated rind. Core and peel apple and cut into cubes, then sprinkle with lemon juice. Mix with orange cubes and carrots. When Jell-O begins to thicken, add to mixture. Serve on lettuce with a little mayonnaise.

Emma J. Brinkerhoff

CINNAMON WALDORF SALAD

1¾ c. water
¼ c. red cinnamon candy
1 pkg. cherry flavored gelatin
3 Tbsp. lemon juice
⅓ c. light or dark raisins
1 medium size apple
½ c. sliced celery
Salad greens

Heat water with cinnamon candies slowly to dissolve candies. Dissolve gelatin in hot liquid. Blend in lemon juice and raisins. Cool until slightly thickened. Pare, core, and dice apple. Fold apple and celery into thickened gelatin and spoon into individual molds. Chill until firm. Unmold on salad greens and top with spoonful of cheese dressing.

Dal Marr Hellstrom

RASPBERRY SALAD

2 pkg. raspberry Jell-O
2 c. boiling water
1 c. raspberry juice
A little lemon juice
2 pkg. frozen raspberries
½ pt. cream
1 large pkg. Philadelphia cream cheese
2 Tbsp. mayonnaise
1 c. pecans

Dissolve Jell-O in boiling water; add raspberry juice and a little lemon juice. Let stand until it starts to jell. Whip cream. Add cream cheese and mayonnaise. Whip together and add to whipped Jell-O. Stir in raspberries and pecans. Pour into mold and set.

Emma T. Forsyth

COCONUT SALAD

2 cans tidbit pineapple, drained well
2 cans mandarin oranges, drained well
1 (7 oz.) pkg. Angel Flake coconut
½ pkg. miniature marshmallows
1 pt. sour cream

Mix together; sprinkle with a little of the coconut. Let stand overnight.

Beth Mangum, Afton Taylor

JELLO RICE SALAD

1 small can crushed pineapple
1 pkg. Jell-O (red; set firm)
2 bananas, cubed
½ c. whipped cream (add sugar)
½ c. cooked rice

Stir Jell-O well; add other ingredients. Serve on lettuce.

Inez Hunt

LEMON CREAM CHEESE SALAD (SHRIMP)

2 c. hot water
1 (8 oz.) pkg. cream cheese
1 c. whipping cream
2 pkg. lemon Jell-O
1 c. ripe olives
½ c. light cream
1 c. diced celery

Put hot water over Jell-O. Cool until syrupy. Soften cheese with light cream, then beat into cooled Jell-O. Stir in celery and olives. Whip cream until thick and fold in. Put in a 2 quart ring mold. Serves 12.

Shrimp Dressing:

1 c. salad dressing
1½ tsp. finely chopped onion
1 Tbsp. lemon juice
4 Tbsp. chopped pimento
1½ c. cut up shrimp

Mix and serve in and on ring mold salad.

Leah Savage

LIME COTTAGE CHEESE SALAD

2 pkg. lime jello
2 tsp. horseradish
1 c. cottage cheese
1 c. crushed pineapple
2 c. hot pineapple juice
1 c. mayonnaise
1 c. cream, whipped
½ c. chopped nuts

Combine jello, pineapple juice, and horseradish and chill until firm. Whip. Add remaining ingredients. Chill. Serves 10.

Nona Bee Jackson

LEMON MARSHMALLOW SALAD

2 pkg. lemon Jell-O
2 c. boiling water
1½ c. cold water
3 bananas, diced
1 c. crushed pineapple, drained
1 beaten egg
1 c. sugar
1½ Tbsp. flour
1 c. pineapple juice
1 c. whipped cream
1 c. marshmallows

Dissolve Jell-O in boiling water; add cold water, bananas, pineapple, and marshmallows and refrigerate until partially set. Mix together egg, sugar, flour, and pineapple juice; cook until thick. Cool and add whipped cream. Fold mixture into partially set Jell-O and refrigerate until set. Garnish with grated cheese.

Madonna Hunt, Torrey

RIBBON SALAD

1 (3 oz.) pkg. lemon gelatin
1 env. unflavored gelatin
¼ c. cold water
1 (1 lb.) can fruit cocktail, drained
½ c. syrup from fruit cocktail
1 pt. creamed cottage cheese
1 (3 oz.) pkg. cherry gelatin

Lightly oil a 9x5x3 inch pan. Prepare lemon jello. Pour into pan. Chill until firm. Soften unflavored gelatin in cold water. Bring cocktail syrup to a boil. Remove from stove and dissolve unflavored gelatin in hot syrup. Stir into cottage cheese. Add fruit cocktail and spread over lemon jello. Chill until firm. Prepare cherry jello. Chill until mixture begins to set. Pour over cheese layer. Chill until firm.

Marie Clark

LIME JELLO SALAD

1 pkg. lime Jell-O
1 c. marshmallows
1 c. shredded cabbage
½ c. chopped walnuts
1 c. whipped cream or canned milk
1 c. hot water
1 c. pineapple juice
1 c. crushed pineapple
1 c. mayonnaise

Mix Jell-O, hot water, and marshmallows together and stir over hot water until melted. Add pineapple juice. Let thicken slightly and add other ingredients. Fold in whipped cream and chill until set.

Wanda Heaps

FRUIT SALAD

1 pkg. lemon Jell-O
1 c. drained pineapple, crushed
1 c. miniature marshmallows
2 bananas, diced
Seedless grapes (optional)
1 c. pineapple juice
½ c. sugar
3½ Tbsp. flour
1 egg, beaten
½ pkg. gelatin, dissolved in ¼ c. cold water
½ pt. whipped cream

Dissolve lemon Jell-O in 2 cups boiling water. Cool until syrupy. Add the crushed pineapple and marshmallows. Also add the bananas. Cook your pineapple juice, sugar, and flour. Add the egg and gelatin, as taken from stove. Cool, then add the cream, whipped and sweetened; spread over Jell-O. Sprinkle with ground nuts and maraschino cherries.

Edith Taft

FRUIT JELLO SALAD

1 pkg. lemon Jell-O
1 pkg. orange Jell-O
1 large can fruit cocktail
3 pieces celery, chopped
Pinch of salt
½ c. cream
½ c. crushed pineapple
2 Tbsp. salad dressing
½ c. chopped nuts
2 Tbsp. sugar

Set Jell-O until slightly thickened. Add fruit cocktail, celery, walnuts, and pineapple. Pour into salad mold. Let set until solid. Whip cream; add salad dressing and salt. Put a tablespoon on each serving.

May Adams

LEMON FRUIT SALAD

1 pkg. lemon chiffon pie filling
1 (15 oz.) can drained fruit cocktail
1 (13½ oz.) can drained pineapple chunks
3 to 4 bananas, diced
1 c. bite-size marshmallows
1 can mandarin oranges, drained

Thoroughly blend preceding fruits with the pie mixture. (Follow directions on package for mixing.) Fold into ½ pint whipped cream. Pour into large salad mold and chill until ready to serve.

Berta Taft

COOKED SALAD DRESSING 1

½ Tbsp. salt
1 tsp. mustard
1½ Tbsp. sugar
¼ c. vinegar
½ Tbsp. flour
2 egg yolks
1½ Tbsp. butter
¾ c. milk

Mix all dry ingredients together, then mix with the egg yolks, beating them slightly. Have the milk scalded and add to the eggs. Pour in double boiler and add vinegar gradually, stirring constantly so it will not curdle. Cook until it coats the spoon; add butter and pour in cold dish.

E.J. Brinkerhoff

COOKED SALAD DRESSING 2

1 tsp. mustard
1 or 2 tsp. salt
1/16 tsp. cayenne
2 or 4 Tbsp. sugar
3 eggs or ½ c. yolks
½ c. vinegar
2 Tbsp. butter
1 c. cream (sweet or sour)

Mix dry ingredients and add to egg. Add hot vinegar gradually. Return to heat until it thickens. Remove from heat and add butter. Do not add whipped cream until ready for use. If this dressing is used for fruit, use 4 tablespoons sugar and 1 teaspoon salt. If for vegetables, use 2 teaspoons salt and 2 tablespoons sugar.

Emma J. Brinkerhoff

OIL AND VINEGAR SALAD DRESSING

1 c. vinegar
⅓ c. water
Few dashes of Tabasco sauce
1 Tbsp. sugar
1 Tbsp. pepper
1 Tbsp. parsley leaves
1 Tbsp. garlic salt or fresh minced garlic
¾ c. Wesson oil (or any other type)
1 Tbsp. salt
1 Tbsp. paprika

384-96

Mix all together and put in a jar and shake well. When you first make it, leave out of refrigerator overnight and shake frequently or when you think of it. It will keep in refrigerator for months.

Nadene Wyllie, Maida Giles

CHEESE DRESSING

1 (3 oz.) pkg. cream cheese
2 Tbsp. orange juice
¼ c. light or dark raisins
2 Tbsp. chopped almonds

Soften cheese with fork and gradually blend in orange juice. Rinse, drain, and chop raisins. Blend raisins and almonds into cheese mixture.

Dal Marr Hellstrom

FRENCH DRESSING

½ c. tomato soup
¼ c. sugar
1½ tsp. prepared mustard
½ tsp. paprika
1 tsp. grated onion
¾ c. Wesson oil
1 tsp. salt
⅔ c. vinegar
1½ tsp. Worcestershire sauce (can be omitted)
Dash of garlic salt

Mix all ingredients in a fruit jar and shake well. Keep in refrigerator.

Shirley Jackson

THOUSAND ISLAND DRESSING

1 egg
½ tsp. dry mustard
¼ tsp. salt
2 Tbsp. sugar
2 Tbsp. vinegar
Dash of paprika
1 pt. salad oil
1½ c. catsup
3 to 5 sweet pickles
Onions (size of walnut)
1 small can pimentos

Beat egg until stiff in deep bowl. Mix paprika, mustard, salt, sugar, and vinegar together; add egg. Beat well. Add oil gradually, beating constantly. Add catsup; beat. Put onion, pickle, and pimento through meat grinder. Add gradually to mixture and beat. The secret is in the thorough beating and blending.

Maurine Morrell

FRUIT SALAD DRESSING

2 eggs
½ c. pineapple juice
⅓ c. lemon juice
½ c. sugar
Whipped cream

Cook eggs, juice, and sugar in double boiler until thick. Mix fruit with cooked dressing. Put a spoon of whipped cream and a cherry on top of each salad.

Edna DeLeeuw

ROQUEFORT CHEESE SALAD DRESSING

2 ctn. sour cream
1 large pkg. cream cheese
Salt
Garlic salt
Vinegar
2 c. salad dressing
1 small piece Roquefort
Pepper
Tabasco sauce

Mix well on your Mixmaster. When using the Roquefort cheese, be careful because it is very strong. Don't use a piece over an inch square and an inch thick. Crumble it into your other ingredients and be sure it's mixed well as it will be lumpy.

Nadine Wyllie, Emma T. Forsyth

CHILE BEANS

1 lb. pinto beans
1 lb. ground beef
2 Tbsp. chili powder
1 tsp. salt
2 medium onions
1 qt. tomato juice
1 tsp. black pepper

Cook beans until tender in water. Add tomato juice, pepper, chili powder, and salt. Cook onions in fat until tender. Add ground beef and cook until all red has gone out of meat. Salt to taste. Add to beans and simmer for 15 minutes and serve.

Elora Ekker

AMERICAN HAMBURGER SOUP

1 or 1½ lb. hamburger
2 c. potatoes, cubed
3 medium carrots, diced
2 Tbsp. minced parsley
¾ c. diced celery
1 tsp. sugar
2 c. canned tomatoes
2 medium onions, chopped
2 Tbsp. minced green pepper
1 large bay leaf, crushed
1 small garlic button, chopped
1 tsp. Worcestershire sauce
1½ qt. water
6 whole allspice
3½ tsp. salt
¼ c. raw rice or barley
⅑ tsp. pepper

Put all ingredients in a large kettle; add water and bring to a boil. Reduce heat to simmer and cook slowly several hours with lid on. Serves 6 to 8 people.

Relief Society

RICH POTATO SOUP

3 c. diced raw potatoes
⅓ c. finely chopped onion
½ tsp. salt
3 c. potato water
3 c. chicken broth (canned or from your own kitchen)
¼ tsp. marjoram
⅛ tsp. cayenne
3 Tbsp. melted bacon fat
2 Tbsp. chopped chives or parsley
1½ c. evaporated milk (undiluted

Cook potatoes and onion in the 3 cups salted water until tender. Drain and save potato water, combining it with chicken broth, evaporated milk, and marjoram. Force potatoes through ricer, sieve, or use blender. Add cayenne and melted fat. Slowly add liquid to sieved potatoes, stirring constantly, until velvety in consistency. Heat thoroughly and garnish with chopped parsley.

Relief Society

SPLIT PEA SOUP

2 c. split peas, soaked overnight
2 qt. water
2 large onions
2 carrots
Celery tops from large bunch of celery
1 to 2 tsp. salt
1 medium ham bone

Cook together, simmering slowly until peas are done. Cut meat from ham bone. Strain all other cooked ingredients through sieve. Add 1 to 1½ cups milk and some water if too thick.

Relief Society

OYSTER STEW

1 pt. oysters
4 c. milk, scalded with slice of onion
A few sprigs celery
1 bay leaf
4 Tbsp. cracker crumbs
4 Tbsp. butter

Let the scalded milk, onion, celery, and bay leaf stand in top of double boiler for 15 minutes. Add 4 tablespoons of cracker crumbs, then heat the oysters in their own liquid until the edges curl. Add oysters and liquid to milk mixture; season with butter, salt, and a dash of paprika. Serve immediately.

Emma J. Brinkerhoff

CORN CHOWDER

3 slices bacon, cut in small pieces
¼ c. finely chopped green pepper
¼ c. finely chopped onion
2 c. diced potatoes
3 c. water
1 c. milk
1 (2 lb.) can cream style corn

Brown bacon pieces. Add onion and green pepper until golden brown. Add water and potatoes. Cook until tender. Add milk and corn. Season to taste.

Cleo Oyler

CORN CHOWDER SOUP

1 can corn
1 qt. milk
3 Tbsp. whole wheat flour
⅓ c. margarine or butter
⅓ c. grated onion
1 tsp. salt
1 tsp. sugar
½ c. chopped parsley
Whole wheat bread

Cream butter, flour, and salt and add milk. Place over a flame until it reaches boiling point. Add onions and the corn which has been forced through a sieve. Cook over a low flame 15 minutes. Serve with rounds of whole wheat bread. Serves 6.

Relief Society

NOODLES

1 c. flour
1 egg
½ tsp. salt
2 Tbsp. cream or canned milk

Beat the egg slightly and add cream. Stir in flour and salt. There should be enough flour to make a very stiff dough. Adjust the amount of flour accordingly and knead thoroughly and roll out as thin as possible. Cover with a towel and let stand for ½ hour. Cut in thin strips and drop into the soup. Simmer until tender. These can be cut into any desired shape and dried for future use.

Relief Society

SPANISH NOODLES

1 can mushroom soup
1 lb. hamburger
1 qt. tomato juice
2 medium onions
1 Tbsp. chili powder
1 pkg. noodles
1 lb. nippy cheese
2 green peppers
1 small bottle stuffed olives

Cook and drain noodles. Brown hamburger, onions, and peppers. Add cooked noodles and other ingredients. Pour into casserole dishes and bake 2 hours in slow oven. Makes 2 large dishes.

Note: This may be stored in the refrigerator for several days before cooking.

Bonnie King

DANISH DUMPLINGS

2 c. milk
4 Tbsp. butter
1 c. flour
½ tsp. nutmeg
3 eggs

Put milk in frying pan; bring to boil. Add butter. Put flour into boiling milk all at once; stir fast. Cook until dough is clear. Remove from heat. Cool to warm temperature. Beat eggs and nutmeg in Mixmaster. Put dough in, a little at a time, and let smooth out. Put in the soup, 1 teaspoon at a time. Keep soup hot but don't boil for at least ½ hour, then serve.

Artie Taft, Anita Nelson, Julia DeLange

DANISH DUMPLINGS

1 c. flour
2 c. milk
3 eggs
Dash of salt
Dried parsley (optional)

Bring milk to a boil in a 2 quart saucepan. Sift in flour and stir. Stir until dough leaves sides of pan; let cool. Stir in eggs and stir until smooth. Put in parsley as desired, about 1 teaspoon. Drop by spoonfuls into boiling soup. If you want your soup clear, put the dumplings into boiling, salted water. When they rise to the top of the water, they are done. Remove from heat and serve.

Berta Oldroyd, Emma J. Brinkerhoff

CARROTS 'N' ONIONS

3 c. shredded carrots
¼ c. bacon fat
Butter
1 c. grated onion
Salt and pepper

Heat bacon fat in heavy skillet. Add vegetables; season lightly with salt and pepper. Cover. Cook slowly about 10 minutes, stirring frequently to prevent sticking. Use liberal portions of butter or margarine before serving. You can bake in oven at 350° using a tightly covered baking dish.

Emma Jane Brinkerhoff

PORK AND BEANS

Soak 10 pounds beans overnight, then cook until beans are well done.

Combine and pour the following mixture over beans:

1 c. brown sugar
4 tsp. molasses
¼ c. salt
2 c. cornstarch
Sugar to suit taste
1 gal. tomato juice
1 gal. catsup
Fresh pork (as much as desired)

Heat until this boils well, then bottle and seal. Cook in pressure cooker at 10 pounds pressure for 45 minutes. Makes approximately 21 quarts.

Thelma T. Behunin

BOSTON BAKED BEANS

½ lb. bacon
1 onion
1 pepper
2 large cans pork and beans
¾ c. brown sugar
½ bottle catsup (small)
2 tsp. Worcestershire sauce
1 tsp. dry mustard
2 Tbsp. molasses

Cut bacon in pieces and brown. Add the remaining ingredients and bake in 300° oven for 3 hours.

Nancy Sorenson

ALASKA BAKED BEANS

1 lb. dried navy beans
¼ lb. salt pork, diced
1 tsp. dry mustard
½ c. brown sugar
2 tsp. salt
Pepper
1 large onion, chopped
2 cloves garlic, minced

Wash and pick over beans; soak overnight. Drain and wash again. Put in pressure saucepan with pork and just enough water to cover. Add remaining ingredients. Cook at 15 pounds pressure for 45 minutes. Yields 6 to 8 portions.

Pearl Taylor

GREEN BEANS AU GRATIN

2½ c. green beans
4 Tbsp. flour
½ tsp. pepper (if desired)
½ c. liquid from beans
3 Tbsp. butter
½ tsp. salt
1½ c. milk
½ c. grated American cheese

Melt butter; blend in flour and seasoning. Add liquids gradually. Bring to a boil and cook 3 minutes. Remove from heat and add cheese. Put beans in greased casserole and pour sauce over. Sprinkle with paprika. Bake at 350° for 30 to 40 minutes.

Lois Stott

STRING BEAN SPECIAL

1 or 2 cans string beans
1 can undiluted cream of mushroom soup
1 small can drained mushrooms
1 can French fried onion rings (not frozen)

Put green beans in casserole dish; add soup and mushrooms. Mix until beans are well covered. Cover top with French fried onion rings. Bake at 350° until bubbling hot.

Nancy Sorenson

STUFFED BELL PEPPERS

1 c. rice
1 medium onion, chopped
2 c. water
Salt and pepper to taste
1 lb. hamburger
4 bell peppers (peppers may be halved for stuffing)

Cook hamburger in skillet, stirring and crumbling until lightly browned; add onion, stirring until cooked. Add salt, pepper, and rice; stir and cook 10 minutes until rice begins to brown. Add 2 cups water; cover and let simmer 20 minutes. Stuff peppers and place any additional meat, rice mixture around peppers in baking dish. Bake until peppers are tender.

Marguerete Stith

BAKED ONIONS

Sweet Spanish jumbo onions
Salt
Pepper
Pat of butter

Wrap each onion in aluminum foil with salt and pepper and pats of butter on top. Put in moderate oven along with roast. The onions will be tender in 1½ hours.

Emma J. Brinkerhoff

MARINATED VEGETABLES

1 can string beans
1 can wax beans
1 can kidney beans
1 bell pepper, sliced
1 onion (red; large slices)
1½ c. sugar
1⅓ c. cider vinegar
⅔ c. Mazola oil
2 tsp. salt
1 tsp. pepper

Drain cans of beans well. Add pepper and onion. Mix sugar, oil, vinegar, salt, and pepper and add the bean mixture. Let stand in refrigerator until well seasoned (at least 24 hours). Dip from liquid and serve. Liquid can be kept in jar in refrigerator and reused.

Ellis D. Coombs

HOT RED CABBAGE

2 Tbsp. salad oil
1 medium head red cabbage (green can be used)
2 medium apples, chopped
2 c. hot water
⅔ c. vinegar
3 Tbsp. sugar
½ tsp. salt

Heat oil; add remaining ingredients. Cook cabbage until tender. Makes 6 servings.

Leona Brown

ZUCCHINI WITH CHEESE AND EGGS

4 or 6 small zucchini (5 or 6 c.)
4 well beaten eggs
Chopped parsley
½ c. grated cheese
¼ c. olive oil or vegetable oil
¼ c. chives or onions

Heat oil and add chives or onions; saute until golden. Add sliced zucchini. Cook gently, turning frequently until tender. To well beaten eggs, add the herbs and pour over zucchini. Cook very slowly without stirring until eggs are set. Sprinkle with cheese and slip under broiler just to brown the cheese lightly. Cut in wedges and serve very hot.

Madge Taylor

STUFFED ZUCCHINI

2 large zucchini
⅓ c. whole wheat bread crumbs (or ⅓ c. white bread crumbs with ¼ c. wheat germ added)
1 Tbsp. olive oil or vegetable oil
½ c. grated Cheddar cheese
1 tsp. thyme
1 tsp. sweet savory
3 eggs
1 tsp. sweet basil
Chopped parsley

Steam whole zucchini. When cold, cut lengthwise and remove seeds. Scoop out some of the pulp to add to the filling. Mix pulp with bread crumbs; add seasonings. Keep some chopped parsley for garnishing. Add beaten eggs and cheese. Mix well and spoon into zucchini which has been placed in an oiled

baking dish. Bake at 350° until browned and then let set about 25 minutes. Garnish with chopped parsley and serve.

Madge Taylor

HARVARD BEETS

1 can or bottle diced beets, drained (reserve juice)
3 Tbsp. sugar
1 Tbsp. cornstarch
½ tsp. salt

Mix together in saucepan and add ¼ cup vinegar and ⅔ cup reserved liquid from beets. Bring to boil and boil about 5 minutes, stirring constantly. Add 2 tablespoons butter and the beets. Heat for 15 minutes.

Shirley Oldroyd

COUNTRY CORN

2 c. fresh corn, cut from cob
2 tsp. sugar
1 tsp. salt
⅛ tsp. pepper
3 eggs, lightly beaten
2 Tbsp. butter
2 c. milk

Combine corn, sugar, salt, and pepper. Add eggs and mix well; add butter and milk. Turn into buttered 1 quart casserole. Place in pan of hot water. Bake at 350° for 1 hour or until knife inserted in center comes out clean. Garnish with parsley. Serves 6.

Beth Mangum

SOUTHERN CORN

2 c. canned corn
3 eggs
1 tsp. salt
⅛ tsp. pepper
2 Tbsp. butter
1½ c. milk
1 c. soda cracker crumbs

Mix the corn with slightly beaten eggs. Add salt, pepper, butter, scalded milk, and cracker crumbs. Mix well. Pour into buttered baking dish and bake at 325° for about 35 minutes or until firm. Servings for 8.

Dorthy Gurley

CANDIED SWEET POTATOES

8 medium cooked sweet potatoes
1 c. maple blended syrup
⅓ c. butter

Simmer syrup and butter together for 2 minutes. Add the sweet potatoes. Cook over low heat, uncovered, 10 minutes, turning sweet potatoes frequently to glaze.

Emma J. Brinkerhoff

BUFFET POTATOES

4 medium potatoes
3 Tbsp. butter
½ c. sharp cheese
Chopped parsley
Salt and pepper to taste
2½ c. light cream

Cut potatoes as you do for French fries. Place potatoes on a sheet of foil; dot with butter, salt, and pepper and put parsley and cheese over. Pour cream over; pull up sides of foil and seal. Bake on cookie sheet at 425° for 40 to 50 minutes. A dash of garlic salt may be added for taste. Uncover the last 10 minutes.

Dortha Taylor

AU GRATIN POTATOES

4 c. cooked potatoes
4 tsp. butter
4 Tbsp. flour
2 c. milk
1 c. cheese
½ tsp. salt and pepper

Make a white sauce of milk and butter, flour, and seasoning. Add cheese; arrange a layer of potatoes on bottom of buttered baking dish. Cover with sauce and repeat until potatoes and sauce are used. Sprinkle top with grated cheese. Bake until juice boils around side at 350°.

LaRue Peterson

MASHED POTATO CAKES

2 c. seasoned mashed potatoes
1 egg, lightly beaten
1 tsp. chopped onion
1 tsp. chopped parsley
Fat for frying pan

Combine potatoes, egg, onion, and parsley. Shape into ¾ inch thick cakes. Brown cakes on both sides in hot fat.

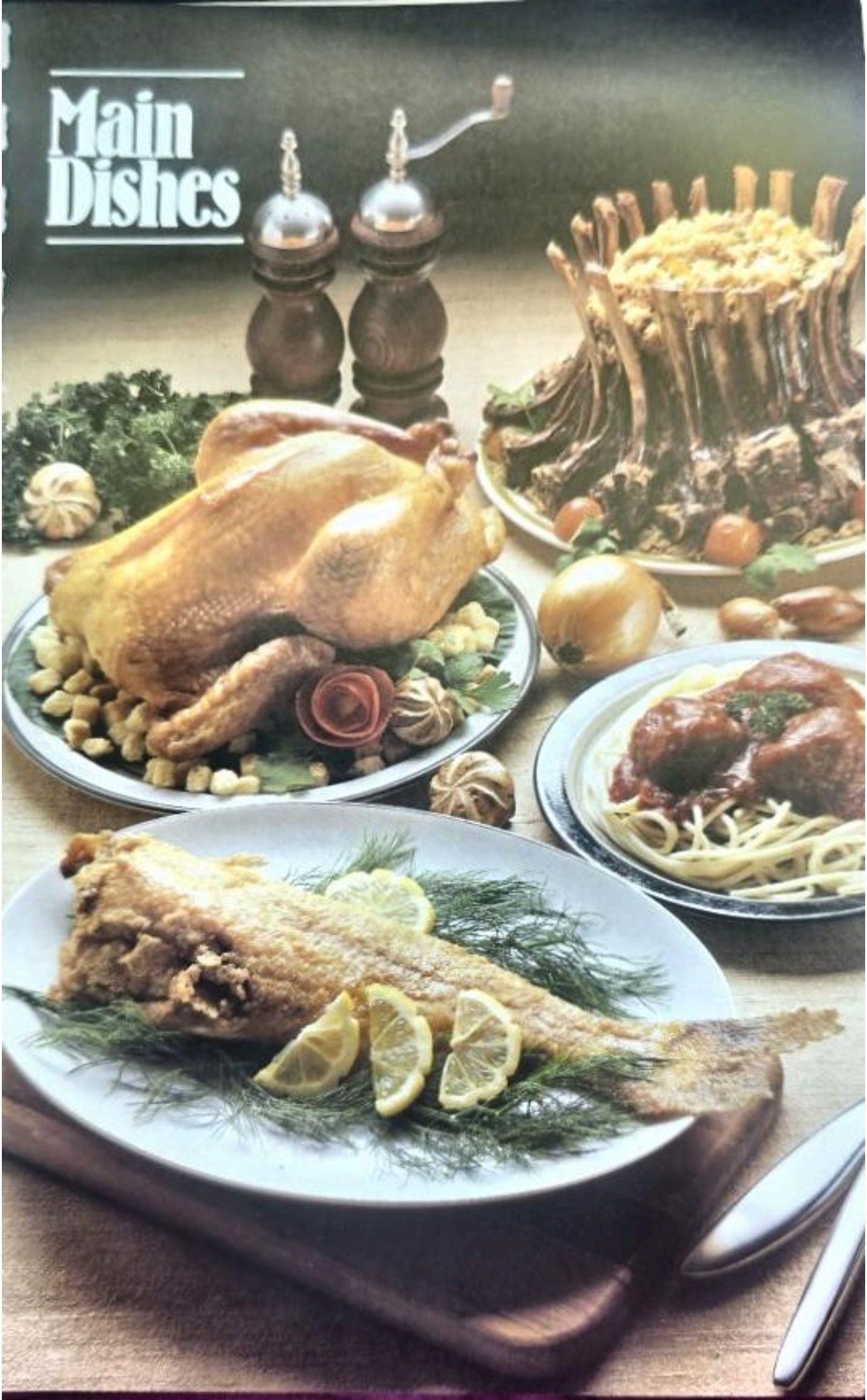
Audrey DeLeeuw

SOUR CREAM FOR POTATOES

2 ctn. sour cream
Salt
Pepper
Garlic salt
1 large pkg. Philadelphia cream cheese
Tabasco sauce
Dry parsley leaves
Little vinegar to taste

Mix well. If too thick, thin with milk or whipping cream. Also for variation, you can put a few dashes of A.1. Sauce.

Nadine Wyllie, Maida Giles


Main
Dishes

MEAT ROASTING GUIDE

Cut	Weight Pounds	Approx. Time (Hours) (325° oven)	Internal Temperature
BEEF			
Standing Rib Roast [1]	4	1¾	140° (rare)
		2	160° (medium)
		2½	170° (well done)
	8	2½	140° (rare)
		3	160° (medium)
		4½	170° (well done)
Rolled Ribs	4	2	140° (rare)
		2½	160° (medium)
		3	170° (well done)
	6	3	140° (rare)
		3¼	160° (medium)
		4	170° (well done)
Rolled rump [2]	5	2¼	140° (rare)
		3	160° (medium)
		3¼	170° (well done)
Sirloin tip [2]	3	1½	140° (rare)
		2	160° (medium)
		2¼	170° (well done)
LAMB			
Leg	6	3	175° (medium)
		3½	180° (well done)
	8	4	175° (medium)
		4½	180° (well done)
VEAL			
Leg (piece)	5	2½ to 3	170° (well done)
Shoulder	6	3½	170° (well done)
Rolled Shoulder	3 to 5	3 to 3½	170° (well done)

[1] If using shorter cut (8-inch) ribs, allow 30 min. longer

[2] Roast only if high quality. Otherwise, braise.

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temperature	Approx. Total Roasting Time
TURKEY	6 to 8 lbs.	325°	2½ to 3 hrs.
	8 to 12 lbs.	325°	3 to 3½ hrs.
	12 to 16 lbs.	325°	3½ to 4 hrs.
	16 to 20 lbs.	325°	4 to 4½ hrs.
	20 to 24 lbs.	300°	5 to 6 hrs.
CHICKEN (Unstuffed)	2 to 2½ lbs.	400°	1 to 1½ hrs.
	2½ to 4 lbs.	400°	1½ to 2½ hrs.
	4 to 8 lbs.	325°	3 to 5 hrs.
DUCK (Unstuffed)	3 to 5 lbs.	325°	2½ to 3 hrs.

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

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QUICK CHILI

1½ lb. ground beef
1 env. onion soup mix
1 to 2 Tbsp. chili powder
2 (1 lb.) cans red kidney beans
½ c. water
1 (1 lb.) can tomatoes

In a large skillet, brown the meat well, then stir in the soup mix, chili powder, kidney beans, water, and tomatoes; simmer 30 to 40 minutes, stirring occasionally. Makes 6 to 8 servings.

Beth Mangum

BAKED BEANS

1 lb. hamburger
1 can pork and beans (large)
¼ c. green pepper
½ c. chopped celery
½ c. chopped onion
1 (8 oz.) can tomato sauce
1 c. water
1 Tbsp. vinegar
Garlic salt
Thyme
1 tsp. dry mustard
3 Tbsp. brown sugar

Brown hamburger, green pepper, celery, and onion in pan until vegetables wilt. Mix tomato sauce, water, vinegar, garlic salt, thyme, brown sugar, and dry mustard together with the meat. Pour over beans and bake in 350° oven for 45 minutes.

Gwenn Ekker, Myrna Larsen, Edna DeLeeuw

TOP-STOVE BEANS AND MEAT BALLS

1 lb. ground lean beef
½ c. Sego evaporated milk
⅔ c. soft bread crumbs
1 tsp. salt
⅛ tsp. pepper
1 Tbsp. hot shortening
1 c. sliced onion
1 (1 lb.) can baked beans (2 c.)
⅛ tsp. salt
2 Tbsp. catsup
¼ tsp. dry mustard

Mix well the beef, milk, bread crumbs, salt, and pepper. With wet hands, shape into 16 balls. Brown in skillet in hot shortening with onion. Cover; cook over low heat for 10 minutes. Add mixture of baked beans, salt, catsup, and dry mustard. Cover and heat. Makes 4 servings.

Ellis D. Coombs

BAR B-Q BEANS

1 lb. ground beef
½ tsp. salt
1 large can pork and beans
1 Tbsp. Worcestershire sauce
¼ tsp. Tabasco or hot sauce
½ c. chopped onion
Pepper to taste
½ c. catsup
1 Tbsp. vinegar

384-96

Brown ground beef, onion, salt, and pepper. Add the other ingredients and simmer. More beans may be used if desired.

Ludeal Williams

CHILI CASSEROLE DELUXE

1½ lb. ground beef
1 (No. 2) can tomatoes
1½ tsp. salt
1 tsp. paprika
1 c. chopped onions
1 c. chopped green peppers
2 tsp. chili powder
4 c. cooked spaghetti

Cook meat slowly. Cook thoroughly but not hard. Add tomatoes, onions, peppers, and seasonings; let simmer until done. Place in buttered baking dish in layers of spaghetti and meat mixture, using meat on top, or stir together and place in baking dish. Cover with grated cheese. Place in oven until cheese is melted. Sprinkle with paprika and serve hot. Makes 8 large servings.

Leah Savage, Hilma Brinkerhoff

POLITICAL CHILI POT

⅓ c. oil
5 medium onions, sliced
3 lb. ground beef
2 Tbsp. chili powder
1 tsp. salt
1 tsp. paprika
¾ tsp. Tabasco sauce
¼ tsp. oregano
2 (1 lb. 12 oz.) cans tomatoes
1 can tomato paste
3 (20 oz.) cans kidney beans

Heat oil in a 6 to 8 quart saucepan. Add onions and cook until tender but not brown. Add ground beef; sprinkle with chili powder, salt, paprika, Tabasco sauce, and oregano. Cook meat until brown, breaking up meat with a fork. Add tomatoes and tomato paste. Cover and simmer 45 minutes. Add beans and simmer 15 more minutes.

Nancy Sorenson

CHICKEN RITZ

1 hen, cooked
½ c. celery, chopped fine
1 small onion, minced
1 c. grated cheese
1 can cream of mushroom soup
2 eggs, beaten
4 c. rolled Ritz crackers
5 c. chicken broth

Remove the meat from the chicken and chop. Mix all the ingredients together and bake in a greased casserole 1 hour at 325°.

Dortha Taylor

RICE AND CHICKEN CASSEROLE

2 cans cream of chicken soup
¼ c. finely diced onion
2 tsp. salt
1 tsp. parsley flakes
1 tsp. thyme
⅛ tsp. pepper
1 tsp. celery flakes
2⅔ c. water
½ tsp. paprika
2⅔ c. Minute rice
3 c. diced, cooked chicken

Put soup, rice, seasonings, and onion in saucepan. Mix well. Gradually add water, stirring constantly, to blend thoroughly. Bring to boil over medium heat. Arrange in layers in a casserole dish: Chicken and then rice and soup mixture. Bake 15 or 20 minutes at 375°.

Relia Ellett

CAN CAN CHICKEN

1 can cream of chicken soup
1 can cream of celery soup
1 soup can water
1 can boned chicken
1⅓ c. Minute rice

Combine all ingredients in large pan; stir to mix. Bring to quick boil. Reduce heat and cook 7 minutes. Serve over chow mein noodles or with French fried onion rings.

Beth Mangum, Arlene Jackson

CHICKEN CASSEROLE FOR 50

5 to 7 old hens, stewed
18 c. peas (fresh or frozen)
Bread crumbs (dry)
15 c. diced carrots
10 lb. noodles (about)

Cook old hens in lots of water. Use broth to cook noodles in. Set aside. Cook carrots, then add peas to another kettle of broth. Remove the chicken skin and set aside. Chop chicken and add to peas and thicken. Place a layer of chicken, carrots, and peas in bottom of dripper pan, then a layer of noodles, then sprinkle with dry bread crumbs and chicken skins which have been ground together. Repeat until dripper is full, ending with crumbs.

Merintha Johnson

CHICKEN NOODLE DELUXE CASSEROLE

1 can cream of mushroom soup
¼ lb. American cheese, grated
4 oz. noodles, cooked and drained (or make your own)
2 c. cut up boiled or baked chicken (1 (7 oz.) can tuna can be substituted)
8 to 12 ripe olives, chopped
2 to 3 hard cooked eggs, diced
Salt and pepper to taste
1 c. buttered bread or cracker crumbs or potato chips

Heat mushroom soup and stir in grated cheese until melted. Combine soup mixtures lightly with remaining ingredients except crumb topping. Pour

into greased casserole dish. Cover top with crumbs. Bake 30 minutes at 400° or until top is browned nicely.

Erma Moosman

CHICKEN LOAF

Chicken Filling:

1 c. diced, cooked chicken
1 c. chopped green pepper
1 c. chopped celery
1 Tbsp. chopped onion
3 sliced, hard cooked eggs
½ tsp. salt

Pastry:

1½ c. sifted flour
½ c. enriched corn meal
1 tsp. salt
½ c. shortening
½ c. milk

Combine all ingredients for chicken filling together, mixing well.

For pastry, sift together dry ingredients. Cut in shortening until mixture resembles coarse crumbs. Add milk, tossing lightly with a fork until mixture will just hold together. Knead gently a few seconds on a lightly floured board. Roll dough out to form a 10x12 inch rectangle. Transfer dough to baking sheet. Spoon Chicken Filling onto dough; spread mixture evenly over the dough. Roll up, beginning on the long side, as for a jelly roll. Place, seam side underneath; seal ends by pressing dough together. Bake at 425° for 20 to 35 minutes. Slice and serve with your favorite cheese sauce.

Lavell King

CHIPPED BEEF CASSEROLE

¼ c. butter
1 can chipped beef
½ c. chopped onion
½ c. chopped celery
¼ c. flour
3 c. cooked macaroni
1 c. water
1 tsp. salt
¼ tsp. pepper
1½ c. grated cheese
1 tall can evaporated milk

Cook celery and onion in butter. Stir in flour and mix well. Add milk and water and cook until thickened. Add beef and part of cheese. Pour over macaroni. Add seasonings. Put in buttered casserole dish. Top with remaining cheese and bake 20 minutes at 350°.

Berneal Hatc

CORNED BEEF CASSEROLE

1 (8 oz.) pkg. noodles
¼ lb. cheese
½ c. onions, cut fine
1 can cream of chicken soup
1 can corned beef
¾ c. buttered crumbs
1 c. canned milk

Cook noodles in salted water and drain. Mix all ingredients except buttered crumbs in a 2 quart casserole. Sprinkle crumbs over top. Bake in 350° oven for 45 minutes.

Della Chaffin, Deona Oyler

BAKED LASAGNE

1½ lb. ground beef
½ lb. sausage
1 onion
1 small can tomato sauce
1 (No. 2½) tomatoes (whole)
1 Tbsp. oregano
Salt and pepper to taste
Tomato juice to liquefy
1 can tomato paste
6 lasagna noodles (2½ x 11½ inch)
2 c. grated cheese

Brown meat with onion and pour off grease. Add tomato sauce, tomato paste, and whole tomatoes along with oregano, salt, and pepper. Simmer for 1 hour. Place 3 cooked noodles in bottom of baking pan (8x12 inch) and cover with half of the sauce; spread one cup of the grated cheese on top. Place 3 more noodles on top of cheese and continue as before. Add just enough tomato juice to liquefy and bake for 45 minutes at 350°. Serves 10.

Jennie Curtis

HEKKA

1 lb. hamburger
1 large onion
2 c. slivered carrots
2 c. slivered celery
2 c. sliced cabbage
½ c. soy sauce
½ c. water
2 Tbsp. sugar
Salt and pepper to taste

Fry meat and onion together, then add other ingredients. Steam or cook together until vegetables are barely done. Serve over steamed rice. May add more soy sauce when served if desired.

Katie Chappell

CHILI

4 c. chili beans
6 qt. water
6 tsp. salt
½ tsp. pepper
2 tsp. celery salt
3 tsp. chili powder
2 Tbsp. butter
1 small onion
2 cans tomato soup
1 lb. hamburger
1 bulb garlic
1 qt. catsup

Chop onion fine. Cook in butter 5 minutes. Add meat and cook until done. Cook beans until tender. Just before beans are done, add meat and seasonings and stir together. Add tomato soup last. Cook at 15 pounds pressure for 60 minutes, if bottled.

Nettie Brian

FAMILY CHILI

1 lb. hamburger
3 medium onions
1 c. diced celery
2 Tbsp. fat
2 c. shredded cabbage
2 cans kidney beans (or cooked pinto beans)
1 qt. tomatoes

Brown hamburger, onions, and celery in fat. Add cabbage; cover with water and simmer for 30 minutes. Add remaining ingredients; season to taste and cook slowly for 2 hours.

Della Chaffin, Ruby Chesnut

MEAT VEGETABLE PIE

2 tsp. tomato catsup
1 tsp. onion salt
1 tsp. Gravy Master
Salt and pepper to taste
1 pt. diced stew beef, browned in frying pan (cooked until tender)
1 c. diced potatoes, cooked
1 c. diced carrots, cooked
1 c. green peas, cooked
1 pt. tomato juice
1 pt. water

Put all together in baking dish and bring to boil. Top with rich biscuit dough dropped on like dumplings and bake in 450° oven.

Edna DeLecuw

THREE-IN-ONE DISH

1 onion, minced
1 lb. hamburger

Peel and slice (like French fries) as may potatoes as you may like. It may vary with different size families. Make 1½ inch balls out of hamburger and brown in a little shortening. If you are using Corning Ware, brown right in bowl. Boil these until almost done. Make white sauce or gravy. Use 1 can whole kernel corn or other vegetable if you like. Take Pyrex or Corning Ware bowl; grease slightly. Put hamburger balls on one side, corn in middle, and potatoes on other side. Pour gravy over all three and bake in moderate oven until potatoes are completely done or well mixed.

Beulah Peterson

HAMBURGER AND RICE CASSEROLE

1 lb. hamburger
2 medium onions
½ c. uncooked rice
1 can cream of mushroom soup
1½ c. water
½ tsp. pepper
½ tsp. salt
1½ tsp. soy sauce
1 can cream of chicken soup

Brown meat and onions; add uncooked rice along with the remaining ingredients. Mix well and bake for 1 hour at 350°. Remove lid for the last hal

ur of baking time. Place chow mein noodles (one can) on top of rice mixture
) minutes before taking from oven.

La Wana Morrell, Nellie Cannon, Lillian Munson

BEEF AND SPAGHETTI CASSEROLE

lb. ground beef
small onion, chopped
(12 oz.) pkg. spaghetti
1 can tomato soup
1 can mushroom soup
Salt and pepper to taste

White Sauce:

Tbsp. butter
Tbsp. flour
3 c. milk

Cook spaghetti in boiling, salted water until tender. Drain and rinse. Saute round beef and onion in a little butter. Remove from pan when cooked and nake white sauce in same pan. Add undiluted soups and stir. In a large casserole ish, alternate layers of sauce, spaghetti, and meat. Top with sauce layer. Heat n a 300° oven about 20 minutes. Serves 8 or 10. (I make 2 small dishes from his and freeze one.)

Jessie Giles

BEEF MACARONI CASSEROLE

1½ lb. ground beef
1 env. Lipton onion soup mix
1 Tbsp. flour
1 (8 oz.) can tomato sauce
2 c. water
1 c. raw macaroni, cooked
¼ c. grated Cheddar cheese

In large skillet, brown meat; drain off fat. Stir in onion soup mix, flour, tomato sauce, and water. Simmer, covered, for 5 minutes. Stir in macaroni. Pour into 1½ quart casserole. Sprinkle with cheese. Bake 15 minutes in preheated oven at 400°. Serves 6.

Emma Sorenson, Nelda Cook

BUSY-DAY BEEFBURGERS

1 lb. ground beef
1½ c. chopped onion
1½ c. chopped celery
1 can tomato soup
½ c. catsup
1 tsp. salt
Dash of pepper

Brown beef. Add onion and celery. Cook until tender but not brown. Add soup and catsup and seasoning. Simmer, uncovered, about 20 minutes. Salt to taste. Spoon between or over toasted bun halves. Makes 5 or 6 servings.

Irene Ellett, Sharon B. Taylor, Thelma Taylor

PORK AND BEEF TAMALE PIE

½ lb. beef chuck
½ lb. pork steak
½ lb. veal steak
1 small garlic button
1 large onion
¼ lb. mushrooms (1 small can)
1 Tbsp. chili powder
2 Tbsp. flour
1 small can pitted olives
1 Tbsp. salt
1 large can tomato sauce
2 c. yellow corn meal
2 tsp. salt
6 c. water

Brown meat in hot oil or shortening. Add garlic, onion, mushrooms, chili powder, raisins, olives, salt, tomato sauce, and flour with enough water to simmer. Simmer until meat is tender (about 2 hours, slow heat). Line baking dish with corn meal mush made with corn meal, salt, and water. Place filling within its corn meal shell and cover with corn meal. Bake 45 minutes to 1 hour.

Clara Rogers

CHEESE AND BEEF CASSEROLE

1 lb. ground beef
¼ c. chopped onion
1 Tbsp. shortening
1 can vegetable beef soup
1 can tomato soup
1 soup can water

Biscuit Dough:

2½ c. enriched flour
1¼ tsp. salt
1 egg
¼ c. dry parsley flakes
3½ tsp. baking powder
½ c. shortening
¾ c. milk
1 c. grated cheese

Brown beef and onion in 1 tablespoon of shortening. Add both cans of soup and 1 can water. Cover and simmer while preparing biscuit dough. Sift dry ingredients together. Cut in shortening; add grated cheese. Add beaten egg and milk. Mix lightly and turn onto lightly floured surface and knead gently ½ minute. Roll out to ⅛ inch thickness. Sprinkle with parsley. Roll up as for jelly roll and cut in 1 inch pieces. Place, cut side down, on beef mixture. Bake in hot oven (400°) for 30 minutes.

Inez H. White

GOOD CASSEROLE

1 lb. ground beef
Onions
Chili powder
1 pkg. tortillas
Grated cheese

Sauce:

1 can Franco-American beef gravy
1 large can tomato sauce
1 can enchilada sauce

Fry ground beef with onions and season well with chili powder. Dip eac of the tortillas in hot Crisco. Roll a little meat in each tortilla and lay in a casserol

dish. Cover with sauce. Top with grated cheese and bake in oven until hot and cheese is melted.

Clieve Mathis

BEEF-CRUST CASSEROLE

1½ lb. ground beef
½ c. chopped onion
2 tsp. salt
½ c. ketchup
2 cans cream of mushroom soup (or cream of chicken)
1 (10 oz.) pkg. frozen peas or carrots
½ c. uncooked rice
¾ c. water
½ tsp. salt
1 c. chow mein noodles

Combine meat, onion, salt, and ketchup. Put this in a 2 or 3 quart casserole dish. Combine soup, vegetables, rice, water, and salt. Mix well. Pour over meat shell. (You can mix this ahead; refrigerate and bake later.) Cover and bake at 300° to 350° for 1 hour and 15 minutes. Top with noodles and bake, uncovered, 10 to 15 minutes. Serve hot.

Vonda Williams

CALICO MEAT LOAVES

1½ lb. ground beef or veal
½ lb. ground pork
3 medium slices soft bread and ¾ c. milk or 1 c. dry bread crumbs and 1 c. milk
1 c. grated carrots
1 egg, slightly beaten
¼ c. minced onion
1¼ tsp. salt
¼ tsp. pepper
¼ tsp. dry mustard
¼ tsp. celery salt
¼ tsp. garlic salt
1 Tbsp. Worcestershire sauce

Sauce:

1 (6 oz.) can tomato paste
3 cans water
¼ c. onion, finely chopped
1 clove garlic, minced
1 tsp. salt
⅛ tsp. pepper
¼ tsp. ground oregano
¼ tsp. basil

Heat oven to 350° (moderate). Combine ingredients and shape mixture into 2 meat loaves. Place in large baking pan. Pour 1¼ cups tomato sauce over loaves. Bake 1½ hours, basting occasionally with sauce. Makes 8 servings.

Sauce: Combine ingredients and simmer 10 minutes. Makes 2½ cups. Refrigerate remaining sauce for later use on franks, etc.

Luzenia Rees

CALICO SUPPER

1 lb. ground beef
1 c. cracker crumbs
1 egg, beaten
2 Tbsp. water
Kraft oil
2 c. (1 lb. can) tomatoes
1 green pepper, cut in rings
1 medium onion, cut in rings
Dash of pepper
½ lb. Velveeta pasteurized process cheese spread, cut in 6 slices

Shape meat into 6 patties; roll in crumbs. Dip in combined egg and water; roll in remaining crumbs. Brown on both sides in small amount of oil. Add tomatoes, green pepper, onion rings, and pepper. Cover; simmer 15 minutes. Top each patty with a Velveeta slice; cover and cook until Velveeta begins to melt. Serves 6.

Ella Jensen

HAMBURGER CHOP SUEY

½ cube butter or oleo
1 lb. hamburger
1 onion
2 tsp. salt
Pepper
1 can Chinese vegetables, drained
1½ c. water
1 c. mushrooms, sliced
2 c. diced celery

Thickening:

2 Tbsp. cold water
2 Tbsp. cornstarch
1 Tbsp. soy sauce
1 Tbsp. sugar

Cook onion and hamburger in oleo until brown; add salt, pepper, celery, and 1½ cups water. Simmer 20 minutes, covered. Add vegetables and heat. Combine flavoring and thickening to mixture and pour over noodles.

Nancy Sorenson, Joan Worthen

SPAGHETTI BAKE

2 lb. ground beef
1 c. chopped onions
¼ c. cooking oil
2 tsp. salt
¼ tsp. pepper
1 tsp. parsley flakes
1 Tbsp. Worcestershire sauce
3 c. tomato juice
1 (3 oz.) bottle stuffed olives, sliced
1 (8 oz.) can tomato sauce
3 bay leaves
1 (1 lb.) pkg. spaghetti
1 (6 oz.) can sliced mushrooms, drained
¾ lb. sharp cheese, diced
1 (4½ oz.) can blanched almonds, slivered and toasted

Brown beef and onions in cooking oil. Add next 7 ingredients; simmer slow 15 minutes, then remove bay leaves. Meanwhile, cook spaghetti in boiling water until tender. Drain and mix the meat sauce and remaining ingredients. Turn into greased casserole. Bake in a moderate oven (350°) for 1 hour. If desired, top with sliced tomatoes and green peppers for garnish.

Irene Ellett

HAMBURGER CORN CASSEROLE

1½ lb. ground beef
1 c. chopped onion
1½ c. whole kernel corn, drained
1 can cream of chicken soup
1 can cream of mushroom soup
1 c. sour cream
¼ c. pimento, chopped
¾ tsp. salt
½ tsp. monosodium glutamate
¼ tsp. pepper
3 c. noodles, cooked

Brown meat; add onion. Cook until tender but not brown. Add next 8 ingredients. Mix well; stir in noodles. Pour into 2 quart casserole. Mix 1 cup soft bread crumbs with 3 teaspoons butter, melted, and sprinkle over the top. Bake at 350° for 30 minutes. Serves 8 to 10.

Myrra Newton, Irene Ellett

RICED HAMBURGER

1 lb. hamburger
1 medium onion
¼ c. shortening
3 c. cooked rice
1 (No. 2) can tomatoes
¼ tsp. pepper
Salt to taste

Brown hamburger and onion in fat. Mix rice and tomatoes with hamburger and bake 30 minutes in moderate oven (350°).

Hazel Taylor

MACARONI-GROUND BEEF CASSEROLE

3 c. cooked macaroni
1 c. grated onion
½ c. chopped green pepper
2 cans mushroom or cream of celery soup
1 lb. ground beef
1 c. chopped celery
1 can tomato soup

Brown onion, celery, peppers, and ground beef. Add other ingredients and bake in casserole in 350° oven for 35 to 40 minutes.

Della Chaffin

DINNER-IN-A-CRUST

1 (9 inch) pastry shell, unbaked
1 lb. shortening
¾ c. coarsely chopped onion
1½ lb. ground beef
⅓ c. chopped celery
1 (8 oz.) can tomato sauce
2 tsp. salt
1½ tsp. oregano
¼ tsp. pepper
1 Tbsp. Worcestershire sauce
2 eggs, beaten
3 slices American cheese
6 tomato slices
½ c. fine corn flakes

Melt shortening; add ground beef, onion, and celery. Cook and stir until meat is crumbly. Add tomato sauce, corn flake crumbs, salt, oregano, pepper, Worcestershire sauce, and eggs. Mix well. Pour into pastry shell. Bake in hot oven (400°) until meat is done and pastry browned, about 25 minutes. Arrange

cheese slices, spoke fashion on filling; return to oven to melt cheese. Top with tomato slices. Serves 6.

Erma Farmer

HAMBURGER TOPPING

½ lb. ground beef
¼ c. chopped onion

Put in fry pan; cook partly done, but not brown.

Add:

¾ c. tomato sauce
½ tsp. chili powder
½ tsp. salt
⅛ tsp. pepper

Mix thoroughly. Bake over dough for 15 minutes. Sausage may be substituted for ground beef or mix half and half.

Inez Jensen

CHINESE HAMBURGER CASSEROLE

1 lb. ground beef
2 Tbsp. vegetable oil
2 onions, chopped fine
1 can cream of mushroom soup
1 can cream of chicken soup
1½ c. warm water
½ c. uncooked rice
¼ c. soy sauce
¼ tsp. pepper
1 c. chow mein noodles

Brown meat in vegetable oil until crumbly. Add chopped onions (brown lightly), then add soups. Rinse out cans with warm water and add to mixture. Stir in uncooked rice, soy sauce, and pepper. Turn into large lightly greased casserole dish and cover; bake at 350° for 30 minutes. Remove cover and bake 30 minutes longer. Cover with noodles; heat for about 10 minutes and serve. No salt needed because of soy sauce. Serves 8 people.

Bernice Chappell, Erma Moosman, Dortha Gurley

CHINESE HAMBURGER

1½ c. hamburger
2 onions
½ c. raw rice
¼ c. soy sauce
1 small can chow mein noodles
1½ c. water
1 can cream of mushroom soup
1 can cream of chicken soup
2 Tbsp. salad oil

Brown hamburger and onions in salad oil. Add remaining ingredients except chow mein noodles. Pour in casserole; cover and bake ½ hour. Remove cover; stir and bake another ½ hour. Pour chow mein noodles on top and return to oven just long enough to warm through noodles. Do not add any salt to this recipe.

Ruth Hallows, Loma Blackburn, Nancy Sorenson

SAUSAGE CASSEROLE

1 lb. sausage, browned (drain off fat)
1 onion, chopped
2 stalks celery, diced
2 carrots, grated
1 pkg. Lipton's chicken noodle soup
1 c. Minute rice
4 c. boiling water

Cook onion, celery, carrots, soup, and rice together in the boiling water. Pour in casserole dish; add sausage. Mix well and bake for 45 minutes at 350°. (Can be made in electric frying pan.)

Delaine Chappell

JOHN

1 lb. pork shoulder, ground, or ground beef
1 small pkg. noodles
4 stalks celery
1 small green pepper
1 small onion
2 fresh tomatoes or 1 c. canned
1 can mushroom soup

Sear meat in lard and fry onions. Cook noodles, onion, and celery in salt water until tender. Mix all together with seasoning to taste. Bake one hour.

Beverly Brian

A CASSEROLE THAT'S PERFECT
(Bean and ham)

1 lb. ground, cooked ham
⅓ c. fine dry bread crumbs
2 tsp. chopped parsley
2 Tbsp. chopped onion
⅓ c. milk
½ c. brown sugar
1 (1 lb.) can pork and beans with tomato sauce
2 eggs, slightly beaten
¼ c. vinegar
2 tsp. dry mustard
1 c. (1 medium) chopped apple

Combine ham, bread crumbs, parsley, onion, milk, and eggs. Mix well and form into a ring, pressing evenly around the sides of a deep 8 inch round casserole, 1½ quart dish. Bake at 350° for 15 minutes. Meanwhile, combine brown sugar, vinegar, and mustard in saucepan and boil 1 minute. Add 2 tablespoons to beans and apple. Remove casserole from oven. Place bean mixture in center of loaf and baste beans with glaze. Baste again after 30 minutes and bake 15 minutes more. Makes 4 to 6 servings.

Anna T. DeLeeuw

HAM AND CORN CASSEROLE

2 c. corn
2 c. diced ham
¼ c. chopped onion
1 c. canned milk
3 c. potato chips

Combine ham, corn, onion, and canned milk. Cover with potato chips and bake at 350° for 30 minutes.

LaPreal Chappell

HAM AND RICE CASSEROLE

1 can cream of celery soup
¼ c. milk
2 Tbsp. pimento
¼ c. salad dressing
2 Tbsp. green pepper
1 Tbsp. onion

Cook onion and pepper in a little butter; do not brown. Add 1½ cups cooked rice (brown rice is best) and 2 cups minced ham. Mix celery soup, milk, and salad dressing. Fold in and bake 20 minutes at 350°.

Edith Taft, Gerri Taft

HAM ROLL-UPS

2 c. ham, ground
1 small minced onion
½ c. gravy or white sauce

Make regular biscuit dough and roll out; spread with ham and gravy mixture; seal edges and roll like a jelly roll. Slice 1½ inches thick and put in well greased pan. Bake 15 to 20 minutes in 425° oven. Make gravy to serve with hot biscuits.

Beulah Peterson

BAKED BEANS

Cook 2 pounds pinto beans with ham hock. Take all the ham off bone and remove fat. Drain most of the juice off the beans and put beans in large baking dish or pan with ham pieces. With the beans, add 1 tablespoon prepared mustard, enough catsup to just barely cover beans, and ⅔ cup brown sugar. Bake until beans are the consistency you like.

Gladys Johnson

SWEET POTATO, APPLE, AND RAISIN CASSEROLE

3 medium sweet potatoes
3 medium cooking apples
½ c. honey
¼ c. pineapple juice
¼ c. safflower or soy oil
½ c. raisins
½ tsp. vegetable salt

Steam or boil potatoes until almost tender. Drain and peel; cut into slices about ½ inch thick. Core and slice apples without peeling in oiled casserole. Arrange apples and potatoes alternately and sprinkle with raisins; finish with layer of apples. Mix honey, pineapple juice, and oil together and pour over apples and potatoes. Bake at 350° for about 30 minutes or until apples are tender and top is lightly browned.

Annetta W. Noyes

SCALLOPED POTATOES WITH CREAM CHEESE SOUP

12 c. thinly sliced potatoes
2 cans cheese soup
2 soup cans water
3 small onions, diced
2 soup cans milk

Arrange potatoes and onions in layers; salt and pepper each layer. Pour on cheese soup, diluted with milk and water. Bake until tender, about 1½ hours, if potatoes haven't been precooked.

Ludeal Williams

MASHED POTATO CASSEROLE

2 qt. cooked and whipped potatoes
Milk
Butter
1 grated onion

Put layer of mashed potatoes; spoon in layer of whipped unsweetened cream. Cover with layer of grated old cheese. Put another layer of each potatoes, whipped cream, then grated cheese and heat in 300° oven for 30 or 45 minutes.

Hilma Brinkerhoff

MACARONI AND CHEESE SUPREME

3½ c. cooked macaroni
1 (4 oz.) can mushroom stems and pieces
¼ c. finely cut pimiento
¾ c. evaporated milk
1¼ c. cubed process American cheese
3 Tbsp. cut up onion
2 tsp. dry mustard
1 tsp. salt
¼ tsp. pepper
1 tsp. Worcestershire sauce

Mix in greased 1½ quart baking dish: Macaroni, mushrooms, and pimiento. Put milk, cheese, onion, mustard, salt, pepper, and Worcestershire sauce over low heat until cheese melts. Stir into macaroni. Top with 4 slices process American cheese and 4 thick tomato slices. Bake in 350° oven for 25 minutes until bubbly hot. Makes 6 servings.

Ardeen Chappell

MACARONI AND CHEESE CASSEROLE

1 c. cooked macaroni
½ c. margarine, melted
2 Tbsp. pimentos
2 c. milk
1½ c. grated cheese
1 c. diced meat (ham, Spam)
1 Tbsp. chopped onion
¼ c. flour
1 tsp. Worcestershire sauce
Salt and pepper to taste

Cook macaroni and brown onions; add flour and milk. Stir until smooth to make a sauce. Add salt and pepper. Combine all ingredients together. Top with grated cheese and bake at 350° for about ½ hour or until it bubbles.

Merintha Johnson, Millie Pace

SALMON SHELL CASSEROLE

4 oz. (1⅓ c.) shell macaroni
1 c. salmon and liquid
2 Tbsp. butter or margarine
¼ c. chopped onion
1 Tbsp. flour
1 c. milk
¼ tsp. salt
2 tsp. lemon juice
2 Tbsp. finely chopped parsley
1 c. shredded Cheddar cheese

Cook shell macaroni in boiling, salted water until tender (about 8 minutes). Drain and rinse with hot water. Drain salmon liquid into measuring cup; add milk to make 1 cup. Break salmon into bite-size pieces. Melt butter or margarine. Add onion and cook until transparent. Blend flour. Stir liquid into onion-flour mixture. Cook over low heat, stirring constantly, until sauce is slightly thickened and smooth. Remove from heat. Stir in salt, lemon juice, and parsley. Place macaroni, salmon, and ¾ cup of the cheese in layers in a buttered 1 quart casserole or electric fry pan. Pour sauce over all. Scatter remaining cheese over top. Bake in 350° oven about 15 minutes or on medium heat in covered electric fry pan. Makes 4 servings.

Del Marr Hellstrom

TUNA AND VEGETABLE CASSEROLE

2 c. raw, diced potatoes
3 pkg. frozen mixed vegetables
2 cans tuna fish
2 cans cream of mushroom soup
1 c. milk
½ c. chopped onions
Salt and pepper to taste
Potato chips

Put potatoes and vegetables in greased casserole dish in layers, then add the tuna fish layers, also onions. Pepper and salt each layer, then mix the soup with the milk and pour over the other ingredients. Crush potato chips to sprinkle over top and bake until potatoes are done. It will probably take 1½ hours because of the frozen vegetables. Bake at 350°.

Mary Duncan

MYSTERY CASSEROLE

1 (7 oz.) can tuna fish
1 can Chinese noodles (2 big c.)
¼ c. cashew nuts (optional)
1 c. celery, chopped
½ sq. margarine or butter
1 can mushroom soup
½ onion, chopped
1 c. water in which to cook celery

Cook celery until tender in ½ cup water. Mix in all ingredients, plus ½ cup water. Reserve ⅓ cup noodles for topping. Place in casserole and bake for 30 minutes or until browned lightly.

Nina Chappell

TUNA NOODLE CASSEROLE

½ pkg. egg noodles
1 can chunk tuna
1 can cream of mushroom soup
1 c. potato chips

Cook noodles in salted water; butter a casserole well. Arrange noodles and tuna in layers alternately; pour undiluted soup over top. Pour crumbled potato chips over top. Bake ½ hour at 300°.

Lillie Sorenson, Myrtle Brinkerhoff, Pearl DeLeeuw

TUNA FISH CASSEROLE

½ pkg. noodles
1 can cream of mushroom soup
1 can tuna fish
1 (25 cents) pkg. potato chips

Cook noodles until tender. Arrange noodles, tuna, and mushroom soup in layers. Sprinkle each layer with potato chips. Bake at 350° for about 20 minutes.

Berta Taft, Fern King, Edith Taft

TUNA, CHEESE, AND MACARONI CASSEROLE

1 c. uncooked macaroni
1 small pkg. cream cheese
½ c. milk
1 can mushroom soup
1 can white tuna
3 tsp. chopped pimento
Salt and pepper to taste
Ritz crackers

Cook macaroni. Soften cream cheese in the milk. Mix all ingredients and sprinkle with crumbled Ritz crackers. Cover and bake at 350° for 45 minutes.

Variation:

1. Use ½ can cream of chicken soup and ½ can cream of mushroom.
2. Leave out pimentos.

Carol Williams

QUICK CHEESE AND NOODLE CASSEROLE

1 pkg. egg noodles, cooked
1 can cheese soup (undiluted)
1 can Spam or ham, diced
1 Tbsp. dried or fresh parsley

Mix together and pour into buttered casserole; cover top with buttered bread crumbs and bake in moderate oven (350°) until mixture is bubbly and bread crumbs are golden brown.

Ruth Tracy, Lillie Sorenson

GLORIFIED HASH WITH BARBECUE SAUCE

3 c. diced, cooked meat
¼ c. grated onion
2 Tbsp. lard or drippings
1½ c. diced, cooked potatoes
2 c. barbecue sauce
2 tsp. salt

Sauce:

2 Tbsp. flour
2 Tbsp. prepared mustard
3 Tbsp. Worcestershire sauce
½ tsp. salt
¼ c. chopped onion
1 c. pickle juice or ½ c. vinegar and ½ c. water
½ c. tomato catsup
1 tsp. cloves

Mix flour and prepared mustard into paste. Add remaining ingredients. Blend well. This may be used on any meat.

Ethel Jackson

FIVE CAN CASSEROLE

1 can chicken or tuna
1 can chicken noodle soup
1 can cream of mushroom soup
1 can Chinese noodles
1 small can evaporated milk
1 small can water

Put cheese, buttered crumbs, or corn flakes on top. Bake at 350° for 1 hour. You may add peas and pimentos if desired.

Mary Duncan

CELERY CASSEROLE

4 c. sliced celery
1 (10½ oz.) can cream of celery soup
½ c. chopped pecans
3 Tbsp. butter or margarine
½ c. boiling, salted water
½ c. milk
⅓ c. cracker crumbs

Cook celery in boiling water until tender. Drain. Combine with soup, milk, and pecans. Turn into 1½ quart casserole. Sprinkle with cracker crumbs. Dot with butter. Bake at 350° for 30 minutes. Yields 6 portions.

Anna T. DeLeeuw

CARROT SUPREME CASSEROLE

2 c. cubed, cooked carrots
¾ c. liquid off carrots
1 small onion, chopped
1 small pepper, chopped
2 Tbsp. butter
4 Tbsp. buttered crumbs
4 Tbsp. cream or canned milk
1½ Tbsp. flour

Cook carrots; pour into casserole. Cook onion and pepper in butter; add flour, liquid, and milk. Pour over carrots. Salt and pepper to taste. Put crumbs on top and bake at 350° for 20 minutes.

Edith Taft

VEGETABLE PIE

1 can tuna
2 diced carrots
2 diced potatoes
1 onion, chopped fine
1 c. peas
3 Tbsp. butter
6 Tbsp. flour
3 c. milk
1 tsp. salt
¼ tsp. paprika
⅛ tsp. pepper
Sweet red pepper

Boil carrots and potatoes together until tender. Add onion and peas. Make white sauce of butter, flour, and milk. When thick, remove from heat. Add tuna and other ingredients and put in baking dish and cover with pie crust or baking powder biscuits. Bake at 400° for 25 minutes. Serves 6 to 8.

Berneal Hatch

MEATLESS CASSEROLE

½ c. chopped onion
2 Tbsp. chopped parsley
½ small clove garlic, minced
⅛ to ¼ tsp. leaf thyme
2 Tbsp. butter
1 can cream of celery soup
½ c. water
1 c. cooked tomatoes
½ tsp. salt
2 c. cooked shrimp, cut in halves
6 oz. spaghetti, cooked and drained

In saucepan, cook onion, parsley, garlic, and thyme in butter until onion is tender. Blend in soup, water, tomatoes, salt, and shrimp. Combine with spaghetti in buttered 1½ quart casserole. Cover and bake at 350° for 45 minutes. Stir once or twice.

Bernice Chappell

MEAT CRUST PIE

⅓ c. tomato sauce
½ c. bread crumbs
1 tsp. salt
1 lb. ground beef
½ c. chopped onion
⅛ tsp. pepper

Combine and mix well. Pat into bottom and sides of 9 inch pie plate.

Filling: Use whipped potatoes and sprinkle with Parmesan cheese. Bake for 30 minutes in 350° oven. Makes 5 to 6 servings.

Jeannine Hunt

SWISS STEAK

Round steak (1½ to 2 inches thick)
Onion
Tomato juice

Dredge steak in flour with salt and pepper. Brown well in skillet. Cut up onion and brown slightly. Cover with tomato juice and simmer until tender. Add small amount of water and thicken for gravy.

Erma Farmer

SAUCE POT MEAT BALLS

1 pkg. dry onion soup mix
1¼ c. water
1 (15 oz.) can tomato sauce
1 lb. ground beef
1 lb. spaghetti
½ tsp. garlic salt
½ tsp. thyme
¼ tsp. pepper
1 Tbsp. chopped parsley

In deep, thick saucepan, quickly bring to a boil the onion soup mix, water, and ¾ cup tomato sauce. Cover and simmer for 10 minutes. Mix ground beef, seasonings, parsley, and remaining tomato sauce. Simmer gently, uncovered, 25 minutes, turning occasionally. Serve over hot spaghetti. Makes about 4 servings. You may substitute noodles, rice, or potatoes.

Ardeen Chappell

GLAZED HAM

Score baked ham in diamonds, cut ¼ inch deep. Stud with whole cloves. Spoon glaze over ham. Bake 30 minutes more, spooning glaze over 2 or 3 times. Drain 1 cup of the syrup from spicy peach sauce; boil syrup gently, uncovered, until reduced by half (about 15 minutes).

Mildred Wood

CHEESEBURGER LOAF

½ c. undiluted evaporated milk
1 egg
1 c. cracker crumbs
1½ lb. ground beef
2 Tbsp. chopped onion
1½ tsp. salt
1 tsp. dry mustard
1 tsp. catsup
1 c. grated cheese

Blend all ingredients except cheese until thoroughly mixed. Line pan with heavy waxed paper. Place ½ cup cheese in bottom of pan. Spread evenly. Cover with half of meat loaf mixture. Repeat with remaining cheese and meat layers. Bake in moderate oven (350°) for about 1 hour. Allow loaf to stand 10 minutes before turning out on platter. Remove paper. Slice for serving.

Mary Allred

HAM SHORTCAKE

3 c. milk
6 Tbsp. butter or margarine
6 Tbsp. flour
1 c. cooked peas
⅓ c. diced green peppers
1 Tbsp. Worcestershire sauce
3 c. cubed, cooked ham

Make white sauce of first 3 ingredients. Add the next 3 ingredients and ham. Serve over squares of corn bread.

Lillian Munson

RAISED MEAT BALLS

4 to 5 slices bread
½ c. milk
2 eggs
1 lb. ground beef
¾ tsp. salt
2 Tbsp. onion
¼ tsp. pepper
2 tsp. baking powder
1 can cream of mushroom soup
1 can cream of chicken soup
1 can milk

Mix everything together but the last 3 ingredients together. Shape into balls and brown in fat (just brown). Mix soups and milk together. Pour over meat balls. Bake 1 hour at 325°. (After the meat balls have browned, place in casserole dish or dripper for baking.)

Lillie Sorenson, Deona Oyler

CORNED BEEF

6 gal. water
12 lb. salt
1 lb. brown sugar
3 oz. saltpeter

Boil brine and cool before putting meat in. Put meat in. Leave 10 days; take meat out. Reboil the brine and skim the scum off and cool. Replace meat. Put a weight on to keep meat covered with brine at all times until cured.

Nettie Brian

BARBECUED MEAT LOAF

2 c. tomato sauce
½ c. water
3 Tbsp. cider vinegar
2 Tbsp. brown sugar
2 Tbsp. prepared mustard
2 tsp. Worcestershire sauce
1 Tbsp. horseradish (if desired)
2 tsp. salt
Reserve ¼ c. tomato sauce
1½ lb. ground beef
½ lb. ground pork
2 c. soft bread crumbs
2 eggs, beaten
¼ c. minced onion
½ c. minced pepper
1 tsp. dry mustard
½ c. catsup

Mix all ingredients lightly. Shape into loaf pan. Bake at 350° for 1½ hours, basting with reserved tomato sauce. Serve with remaining sauce after using some for basting.

Rosella Tanner, Sarah Baker

A DELICIOUS MEAT LOAF

1½ lb. ground beef
½ c. grated carrots
2 beaten eggs
⅛ tsp. pepper
½ lb. pork sausage
½ c. chopped onions
1 tsp. salt
1 tsp. Worcestershire sauce

Mix and put in baking pan and bake 1½ hours at 300°.

Viola Rees

SWEDISH MEAT BALLS

½ lb. hamburger steak
1 slice bread (1 inch thick)
1 c. milk
1 tsp. minced onion
1 egg yolk
2 Tbsp. fat
4 onions, sliced
½ c. cream
½ tsp. salt

Pour the milk into a mixing bowl; crumble the bread into the milk and let stand until bread is soft. Add meat, salt, egg, and minced onion. Mix these thoroughly. Heat fat in pan and fry sliced onions in it until tender. Remove onions with a skimmer to a pan lined with paper and keep warm. With wet hands, form meat mixture into balls. Drop the balls into the onion flavored fat. Move around occasionally until they are evenly and well browned. Add enough hot water to almost cover the balls and simmer for 30 minutes. Remove meat to a platter. Add cream to the liquid in the pan. Stir into a paste of flour and water, allowing 1½ tablespoons flour to each cup of liquid; stir until it boils. Season to taste. Pour sauce over meat balls.

Emma J. Brinkerhoff

MEAT LOAF

1 lb. ground beef
½ c. dry bread crumbs
1 egg
½ c. evaporated milk
2 to 4 Tbsp. chopped onion
1 tsp. salt
Dash of pepper
3 Tbsp. brown sugar
¼ c. catsup
¼ c. nutmeg
1 tsp. prepared mustard or a little less dry mustard

Combine beef, bread crumbs, egg, milk, onion, and salt and shape into loaf. Put into loaf pan. Combine remaining ingredients. Spread over loaf. Bake at 325° for 1 hour. Makes 4 to 6 servings.

Della Chaffin, Myrtle Brinkerhoff, Nellie Cannon

MEAT LOAF

¼ c. shortening
1 onion, minced
¼ green pepper, finely minced
2 lb. ground beef
1 c. rolled oats (uncooked)
2 eggs, beaten
¾ c. tomato juice
3½ tsp. salt
2 tsp. paprika
1 tsp. dry mustard
½ c. catsup
¼ c. horseradish

Melt shortening in skillet; add onion and green pepper and fry for about 10 minutes. Combine all remaining ingredients except catsup. Add onion and green pepper and mix thoroughly. Pack in 10x5 inch shortening coated loaf pan. Spread catsup on top and bake in hot oven (400°) for 1 hour.

Emma J. Brinkerhoff

MEAT LOAF

1½ c. bread crumbs
1½ lb. ground lean chuck beef
2 Tbsp. prepared mustard
1½ Tbsp. prepared horseradish
3 Tbsp. finely diced green pepper
4 egg yolks
1½ tsp. salt
⅓ c. catsup
2 Tbsp. minced onion

Topping:

4 egg whites
4 tsp. prepared mustard
¼ tsp. cream of tartar

Mix all ingredients together and pack into a 9 inch casserole. Bake in a 325° oven for 30 minutes. Beat egg whites until foamy. Add cream of tartar. Beat until mixture will stand in soft peaks. Fold in mustard. Swirl on hot meat loaf. Bake 20 to 25 minutes or until tipped with brown. Serves 6 to 8.

Anna DeLeeuw

CHICKEN-N-STUFFING SCALLOP

1 (8 oz.) pkg. (3½ c.) herb seasoned stuffing
½ c. butter or margarine
½ c. flour
¼ tsp. salt
Dash of pepper
4 c. chicken broth
6 slightly beaten eggs
1 recipe Pimiento Mushroom Sauce
3 c. cubed, cooked, or canned chicken

Prepare stuffing according to package directions for dry stuffing. Spread in a 13x9x2 inch baking dish; top with a layer of chicken. In a large saucepan, melt butter; blend in flour and seasoning. Add cool broth; cook and stir until mixture thickens. Stir small amount of hot mixture into eggs; return to hot mixture. Pour over chicken. Bake in slow oven (325°) for 40 to 45 minutes or until knife inserted halfway to center comes out clean. Let stand 5 minutes to set; cut in squares and serve in Pimiento Mushroom Sauce.

Pimiento Mushroom Sauce:

1 can condensed cream of mushroom soup
¼ c. milk
1 c. dairy sour cream
¼ c. chopped pimiento

Mix and heat; stir until hot. Makes 12 servings.

Sharon B. Taylor, Zelda Okerlund

SWEET AND SOUR PORK

2 c. cubed lean pork
2 carrots
½ green pepper
1 small can chunk pineapple
1 small can tomato juice
1 Tbsp. flour
1½ Tbsp. salad oil
3 Tbsp. brown sugar
½ tsp. salt
¼ tsp. pepper
2 Tbsp. vinegar
¼ c. cold water

384-96

Sear meat quickly without browning. Peel and slice carrots as thin as possible. Cut peppers into slivers. Drain pineapple, setting aside the juice. Heat pineapple juice with tomato juice, brown sugar, salad oil, vinegar, and spices. When the sauce is smooth and bubbly, add the carrots and peppers. Cover and cook until vegetables are tender. Add the pork and pineapple. When these ingredients are heated, thicken with the flour and water. Stir gently and heat until the starchy taste disappears.

Shirley Allen, Verlene Brown, Martha May Ellett

BARBECUED HAMBURGERS

1 lb. hamburger
Salt and pepper
1½ tsp. flour
1 slice onion for each
1 c. catsup
1 c. water
½ tsp. curry powder
1 large bay leaf
1 Tbsp. Worcestershire sauce

Mix hamburger, salt, pepper, and flour. Shape into patties. Heat sauce and pour over hamburgers. Bake 1 hour.

Cleo Olyer, Avagail Moore, Gwen Allen

MILD VENISON LIVER

1 venison liver, quartered
½ c. salt

Put in pan and cover with water. Let set 4 or 5 hours, then drain and slice. Rinse and drain again. Place liver in plastic bag with 1 cup flour and shake well to coat all pieces. Heat a hot cake grill. When hot, elevate one side of the grill so the grill will slope to permit the grease from 1 pound bacon, when it fries, to run underneath the liver. Fry liver on the bottom half of the grill, adding more bacon as needed to fry liver. (It's a chemical change in grease that has been rendered that gives liver its strong taste, not the liver itself.)

Shirley Jackson

BARBECUED HAMBURGER

3 lb. ground beef
1 lb. sausage
1 good size onion
1 medium pepper
4 c. tomato juice
Salt and pepper to taste
1 Tbsp. chili powder
1 Tbsp. Worcestershire sauce

Brown meat with onion that has been chopped. Steam for 2 hours. Just before removing from heat, thicken as for gravy.

Inez Jensen, Cleo Oyler

SPOONBURGERS

1 lb. ground round (sirloin)
1 can chicken gumbo soup
2 Tbsp. salad mustard
1 medium onion, chopped
2 Tbsp. chili sauce or ketchup

Saute onion in butter until soft. Cook ground meat in separate frying pan ntil well done; add mustard and chili sauce. Cook a few minutes, then add soup. ook until spooning consistency.

LaRue Peterson

FAST HAMBURGER MEAT LOAF

lb. hamburger
Tbsp. flour
¼ tsp. pepper
1 pkg. Wyler's chicken noodle soup mix
1 tsp. savory salt

Cook soup mix in 1 cup water until dissolved. Add to hamburger with ther ingredients. Mix well. Place in greased loaf pan and bake at 350° for 40 inutes.

Evangeline Tappan

GROUND BEEF STROGANOFF

½ c. minced onion
1 clove garlic
Salad oil
1 lb. ground beef
½ tsp. salt
¼ tsp. pepper
1 (8 oz.) can mushroom stems and pieces (including liquid)
1 can cream of celery soup
1 c. dairy sour cream
2 tsp. parsley flakes

Combine minced onion and minced garlic. Cook in small amount of salad oil. Add meat and brown lightly. Pour off drippings. Season with salt and pepper. Add mushrooms and cook 3 minutes. Add soup and simmer, uncovered, for 10 minutes. Add sour cream and parsley flakes. Cook until heated through. Serve over noodles or rice.

Darlene Chapman

MEAT BALLS WITH CREAM SAUCE

2 lb. hamburger
2 medium potatoes, grated
2 medium carrots, grated
1 small onion, chopped
Salt and pepper to taste

Sauce:

2 cans cream of chicken soup
2 c. evaporated milk

Mix meat, potatoes, carrots, etc. Put in fry pan and cook until done, then place in baking dish and cover with sauce. Bake in 300° oven for 1 hour.

Anita Nelson

MEAT BALLS WITH TOMATO SAUCE

2 lb. hamburger
2 eggs
½ c. cream
1 tsp. salt
Dash of pepper and sage
Bread crumbs

Tomato Sauce:

4 tsp. grated onion
4 Tbsp. butter
½ tsp. Worcestershire sauce
Salt and pepper to taste
3 Tbsp. flour
2 c. tomato juice
Dash of celery salt

Mix all ingredients but bread crumbs. When thoroughly mixed, add enough bread crumbs to make meat thick enough to make into balls. Fry in fat until done through. Put on platter and cover with tomato sauce.

Thora Jackson

BARBECUED FRANKS

¾ c. vinegar
1 c. water
1½ c. catsup
⅓ tsp. cayenne
2 bay leaves
Pepper to taste
Salt to taste
½ tsp. mustard
2 tsp. brown sugar
Dash of nutmeg

Simmer ½ hour; prepare sauce before hand, then about 30 minutes before you serve, pour over franks, cut in 1 inch pieces. Let simmer in oven 30 minutes to serve hot.

Emma J. Brinkerhoff

HAM LOAF

1 lb. cured ham, ground
1 lb. fresh ham, ground
1 c. cracker crumbs
2 slightly beaten eggs
½ c. milk
1 small onion
2 Tbsp. chili sauce
½ Tbsp. salt
1 Tbsp. lemon juice
½ tsp. pepper

Mustard Sauce - Combine the following ingredients:

¾ c. brown sugar
1½ tsp. prepared mustard
¼ c. water
¼ c. vinegar

Heat to boiling point and cook 10 minutes. Pour over ham loaf and bak 30 minutes longer, basting often with sauce. Combine ingredients for loaf an mix well. Shape like a ham. Bake in a shallow baking pan in moderate ove (350°) for 1 hour. Garnish with maraschino cherry halves on toothpicks. Bas with Mustard Sauce.

Berta Ta

HAM LOAF

⅔ lb. ground cured ham
1⅓ c. ground fresh pork
1 c. dry bread crumbs
¼ tsp. pepper
⅓ c. brown sugar
1 Tbsp. dry mustard
¼ c. vinegar
2 slightly beaten eggs
½ c. milk

Horseradish Sauce:

3 Tbsp. horseradish **½ c. whipped cream**

Mix horseradish into cream. Serve in separate bowl with Ham Loaf. Serve broiled tomatoes and pineapple chunks with it.

Combine meats, crumbs, pepper, beaten eggs, and milk. Mix thoroughly. Shape into loaf (4½ x 8½ inch) loaf tin. Combine sugar, mustard, and vinegar; spread over meat. Bake at 350° for 1¾ hours. Serve with Horseradish Sauce.

Erma Moosman

NIPPY PORK CHOPS

6 lean pork chops
Prepared mustard
¼ c. flour
1 (10½ oz.) can condensed cream of chicken soup
1 tsp. salt
¼ tsp. pepper
2 Tbsp. melted fat

Spread pork chops with thin coating of mustard; sprinkle with salt and pepper and roll in flour. Brown in hot melted fat. Place in baking dish; cover with soup. Place cover on pan and bake in moderate oven (350°) for 40 minutes.

Jennie Curtis

SWEET AND SOUR LAMB

4 lamb shoulder chops (about 1 inch thick)
¼ c. vinegar
¼ c. brown sugar
1 tsp. salt
½ tsp. ground ginger
Fluffy rice
4 slices orange
4 wedges lemon
1 Tbsp. cornstarch
1 Tbsp. water

Brown chops on both sides over low heat. Combine vinegar, brown sugar, salt, pepper and ginger and pour over meat. Top each chop with an orange slice and lemon wedge. Cover; cook over low heat about 30 minutes until chops are tender. Remove to warm platter. Pour pan juices into measuring cup; skim off fat. Add water to make 1 cup. Return liquid to skillet. Blend cornstarch and water. Stir into liquid. Cook, stirring constantly, until mixture is boiling. Serve over chops on fluffy rice. Makes 4 servings.

Joan Worthen

SWEET AND SOUR PORK CHOPS

4 pork chops
2 Tbsp. butter
¼ c. chopped green pepper
1 small can pineapple chunks
1 Tbsp. cornstarch
2 Tbsp. vinegar
2 Tbsp. soy sauce
2 Tbsp. Worcestershire sauce

Brown meat; pour off grease and add pineapple, vinegar, soy sauce, Worcestershire sauce, and peppers. Cook 20 minutes. Add cornstarch; serve.

Mrs. Cleo Oyler

BARBECUED SPARERIBS

4 lb. ribs
1 green pepper
1 c. catsup
1 tsp. salt
2 medium onions
1 tsp. pepper
2 Tbsp. horseradish
½ c. water

Cut ribs in small pieces. Roll in flour. Brown in oil or drippings. Heat to sizzling in roaster. Mix onions, catsup, salt, pepper, horseradish, and water. Simmer together 10 minutes. Pour over ribs. Bake 1 hour at 350°.

Myrtle Teeples, Myrna Larsen

ROAST STUFFED CHICKEN

3 to 4 lb. roasted chicken
½ lemon
1 c. butter
1 small onion, minced
½ tsp. dried thyme leaves
¼ c. cream
2 Tbsp. chopped parsley
½ c. chopped ham
1½ c. soft stale bread
1 egg, beaten
Salt and pepper to taste

Rub chicken cavity with lemon; butter 3 giblets and place in bird. Put onion in butter 3 minutes. Add ingredients, salt, and pepper to taste; use to stuff bird. Cover with butter. Put in roasting pan. Turn bird over. While baking, rub with butter. Roast in moderate oven (375°) for 40 minutes.

Edna DeLeeuw

CHICKEN CROQUETTES

3 Tbsp. fat
1 tsp. salt
⅓ c. flour
2 c. chopped, cooked chicken
1 Tbsp. minced onion
2 eggs
1 c. milk
2 Tbsp. lemon juice
2 Tbsp. minced parsley
⅓ c. fine bread crumbs
Fat for deep frying

Make a cream sauce by melting fat and blending in flour and salt. Add milk gradually. Cook over low heat until smooth and thick, stirring constantly. Add chicken, onion, and parsley. Spread in shallow oiled pan. Chill thoroughly. Divide into 8 portions. Shape into logs. With fork, lightly beat egg and lemon juice. Dip croquettes, first in egg mixture, then in crumbs. Fry in deep fat heated to 365° until golden brown (about 3 to 5 minutes). Drain on absorbent paper.

Audrey DeLeeuw

POT ROAST

4 lb. chuck beef, boned and rolled
¼ c. cooking oil
3 Tbsp. salt
¼ tsp. pepper
½ c. bottled horseradish, drained

Brown meat on all sides in hot oil. Sprinkle with salt and pepper. Pour horseradish over meat. Cover and cook slowly about 4 hours, turning frequently.

Add small amounts of water while cooking to prevent sticking. Make delicious gravy as follows: Skim off excess fat from top drippings. Add 1½ to 2 cups water and thicken with 4 tablespoons flour. Mix with a little water. Serve with Yorkshire Pudding.

Emma J. Brinkerhoff

YORKSHIRE PUDDING

1 c. milk
1 c. flour
2 eggs
¼ Tbsp. salt

Mix salt and flour and add milk gradually to from a smooth paste, then add eggs and beat 2 minutes with an egg beater. Cover bottom of two hot bread pans with some beef fat from roast; pour mixture in pans ½ inch deep. Put in hot oven (450°) and bake 20 or 30 minutes, decreasing heat as the baking is accomplished. Cut in squares for serving.

Emma J. Brinkerhoff

PORK CHOPS TROPICAL

2 Tbsp. flour
2 tsp. salt
¼ tsp. pepper
¼ c. water
1 c. sour cream
¼ c. grated Parmesan cheese
6 lean pork chops
1 Tbsp. butter
6 large thin slices onion
6 pineapple slices

Combine flour, salt, and pepper. Coat pork chops with seasoned flour. Melt butter in pan. Brown chops on both sides. Place onion slice on each chop. Add water and simmer until tender, about 30 minutes. Top each chop with pineapple slice and sour cream. Sprinkle with Parmesan cheese. Cover and simmer 5 minutes longer. Serve at once.

Myrna Larsen

FRIED CHICKEN IN OVEN

Fryer
Margarine
Seasoned flour
Corn flake crumbs

Roll chicken pieces in seasoned flour, then dip in melted margarine. Place in roaster and bake in the oven for 1 hour. For a crispy crust, roll in crushed corn flakes after flour and margarine or sprinkle crushed corn flakes over it.

Merintha Johnson

BREAD DRESSING

8 c. ground bread crumbs
3 or 4 onions
½ c. poultry fat
3 tsp. poultry seasoning
Salt
Pepper
1 c. grated carrots
2 c. chopped apples
2 c. celery

Brown onions lightly in poultry fat. Pour over crumbs. Add poultry seasoning, salt, and pepper to taste. Cook carrots, apples, and celery before adding to mixture. Moisten with meat stock or milk.

Belle Taylor

SWEET AND SOUR MUSTARD SAUCE

2 c. thin cream
1 c. sugar
2 Tbsp. flour
¾ c. vinegar, heated
2 egg yolks
3 Tbsp. dry mustard
½ tsp. salt

Heat 1½ cups of the cream in a double boiler. Beat egg yolks with remaining cream; add sugar, mixed with mustard, flour, and salt. Stir into hot cream and cook, stirring until thick. Stir in hot vinegar and beat well. Cool. Delicious with meat or fish.

Thora Jackson

SOY BARBECUE SAUCE

1 Tbsp. sugar
1 tsp. salt
1 tsp. pepper
1 tsp. paprika
⅛ tsp. cayenne
1 clove garlic, minced
2 Tbsp. soy sauce
1 Tbsp. prepared mustard
⅓ c. ketchup
¼ c. cooking oil

Mix dry ingredients together thoroughly. Stir soy sauce and mustard until blended. Add oil and stir in the dry ingredients. Shake well before using. Makes 1 cup.

Nadine Wyllie

SAUSAGE CORN BREAD DRESSING

2 (10 or 12 oz.) pkg. corn bread mix
1 lb. sausage meat
4 c. chopped celery
3 c. chopped onion
1 c. chopped green pepper
⅔ c. chopped parsley
1½ tsp. rubbed savory
1½ tsp. dried sage leaves
1½ tsp. dried thyme leaves
1 Tbsp. salt
½ tsp. pepper
1 (13½ oz.) can undiluted chicken broth
3 eggs, slightly beaten

Make corn bread mix as package label directs. Dry well (I dry overnight). In large skillet, saute sausage meat, stirring until lightly brown. Lift out with slotted spoon and cool. In drippings in the skillet, saute chopped celery, onion, green pepper, and parsley until cooked, 8 to 10 minutes. Meanwhile, crumb cooled corn bread into large chunks in large bowl or kettle; add cooled sausage, cooled vegetables, savory, sage, thyme, salt, and pepper. Toss lightly. Gradually add cold broth and eggs, tossing lightly, with fork or kitchen knife. Do not overmix. May be used as stuffing for turkey, or cooked in casserole or dripper.

Phyllis Okerlund

PORK ROAST WITH SAVORY STUFFING

Stuffing:

¼ c. diced celery
1 Tbsp. diced onion
1 Tbsp. chopped parsley
2 Tbsp. cooking fat or oil
2 c. soft bread crumbs
¼ tsp. savory seasoning

Remove the bones from a 5 to 6 pound fresh pork shoulder. Sprinkle meat on inside with salt and pepper and pile in some for the stuffing. Begin to sew edges of shoulders together to form a pocket and gradually work in the rest of the stuffing. Sprinkle outside of shoulder with salt and pepper. Place the roast, fat side up, on a rack in a shallow uncovered pan. Roast without water at 350° until tender, 4 or 5 hours for a 5 pound roast. Turn roast occasionally. Remove strings before serving.

Alta Stone

SHRIMP CHINESE RICE

2 Tbsp. oil
1 c. diced shrimp
2 Tbsp. chopped onions
1⅓ c. Minute rice
2 eggs, scrambled in small pieces
1 c. chicken broth
1 can mushrooms
1 c. cooked peas (optional)
1 tsp. soy sauce

Heat oil in skillet; saute onions, shrimp, and rice in oil until shrimp is pink. Remove from heat. Stir in eggs. Bring broth, mushrooms with liquid, peas, and soy sauce to a boil. Stir in rice mix. Cover and let stand 5 minutes. Stir before serving. Makes 4 servings.

Arlene Jackson

BAKED FISH SAVORY STUFFING

3 qt. soft bread crumbs
2½ tsp. salt
¼ tsp. pepper
¾ tsp. thyme
About ⅓ c. boiling water
2 Tbsp. parsley, chopped
½ c. butter or margarine
½ c. minced onion
¼ c. butter

Combine bread crumbs, salt, pepper, sage, thyme, and parsley and mix thoroughly. Melt butter in skillet. Add onion and simmer until tender. Add crumbs and stir well. Melt butter in boiling water and pour over crumbs, tossing lightly with two forks. Add more water if not moist enough. Scrape scales off fish and wash and dry. Stuff fish and sew up opening. Place in a well buttered foil covered baking pan and sear for 20 minutes at 400°. Reduce heat and bake slowly for ½ to 1 hour or until done. Baste 3 or 4 times with butter or lay 2 strips bacon on fish.

Emma J. Brinkerhoff

384-96

PAN FRIED FISH

½ c. corn meal
½ c. fine bread crumbs
1 tsp. salt
½ c. Wesson oil
2 lb. fish fillets (trout, bass, catfish, or any kind)
¾ c. evaporated milk

Mix corn meal, bread crumbs, and salt. Heat a heavy skillet over low heat; cut fish in serving pieces. Dip fish in milk, then in corn meal mixture. Fry slowly in hot fat until golden brown. Serve with lemon wedges or tartar sauce.

Emma J. Brinkerhoff

SALMON VEGETABLE LOAF

1 c. salmon
2 c. hot mashed potatoes
¾ c. cooked beans
½ c. diced onions
Salt and pepper
2 egg whites
2 Tbsp. melted butter or margarine

Flake salmon. Remove bones. Combine salmon, potatoes, beans, onions, and melted butter. Season to taste. Mix until well blended. Fold in stiffly beaten egg whites. Pour into well oiled baking dish. Bake in moderate oven (400°) until puffy and brown. Serve at once with sour pickles and tartar or tomato sauce. Makes 6 servings.

Thelma Taylor

SALMON LOAF

1 large can salmon
3 Tbsp. lemon juice
½ tsp. pepper
½ c. hot milk
½ tsp. salt
¼ tsp. paprika
½ c. crumbs
3 eggs, separated

Flake salmon very fine; add salt, pepper, paprika, lemon juice, egg yolks, rumbs, and milk and then fold in stiffly beaten egg whites. Bake at 375° for 45 inutes.

Ludeal Williams

SALMON LOAF

Tbsp. lemon juice
c. flaked salmon or tuna
c. medium white sauce
c. top milk
tsp. salt
1 beaten egg
½ c. chopped celery
1 c. dry bread crumbs
¼ c. chopped onion

Mix together. Bake in greased baking dish for about 30 minutes at 350° l brown and set.

Luzenia Rees, Wilma Oyler, Ina Hickman

SHRIMP RICE JAMBALAYA

2 c. stewed tomatoes (1 can)
½ c. water
1 tsp. salt
⅛ tsp. pepper
1 tsp. garlic salt
1 lb. fresh shrimp or 2 (4 oz. each) pkg. frozen cleaned shrimp
1 tsp. chopped dill
1⅓ c. Minute rice

Combine stewed tomatoes, water, and seasoning in skillet. Cover and bring to a boil. Add Minute rice right from the box. Add the thawed shrimp; cover and simmer for 7 minutes.

Myrna Larsen

SHRIMP CHOW MEIN

1 c. chopped onion
1 c. sliced celery
1 c. chopped green pepper
1 can condensed cream of mushroom soup
2 tsp. cornstarch
¼ c. cold water
¼ c. soy sauce
2 c. cleaned, cooked, or canned shrimp
⅔ c. boiled, sliced mushrooms, drained
⅔ c. water chestnuts, drained
4 c. hot chow mein noodles

Cook onion, celery, and green pepper in ¼ cup hot salad oil 2 minutes; add soup. Blend cornstarch, cold water, and soy sauce; gradually stir into soup mixture. Cut shrimp in halves lengthwise; add along with bean sprouts, mushrooms, and water chestnuts. Heat thoroughly. Serve over chow mein noodles.

Audrey DeLeeuw

DELICIOUS DRESSING FOR FISH

cube margarine
Tbsp. A.1. Sauce
1 Tbsp. lemon juice

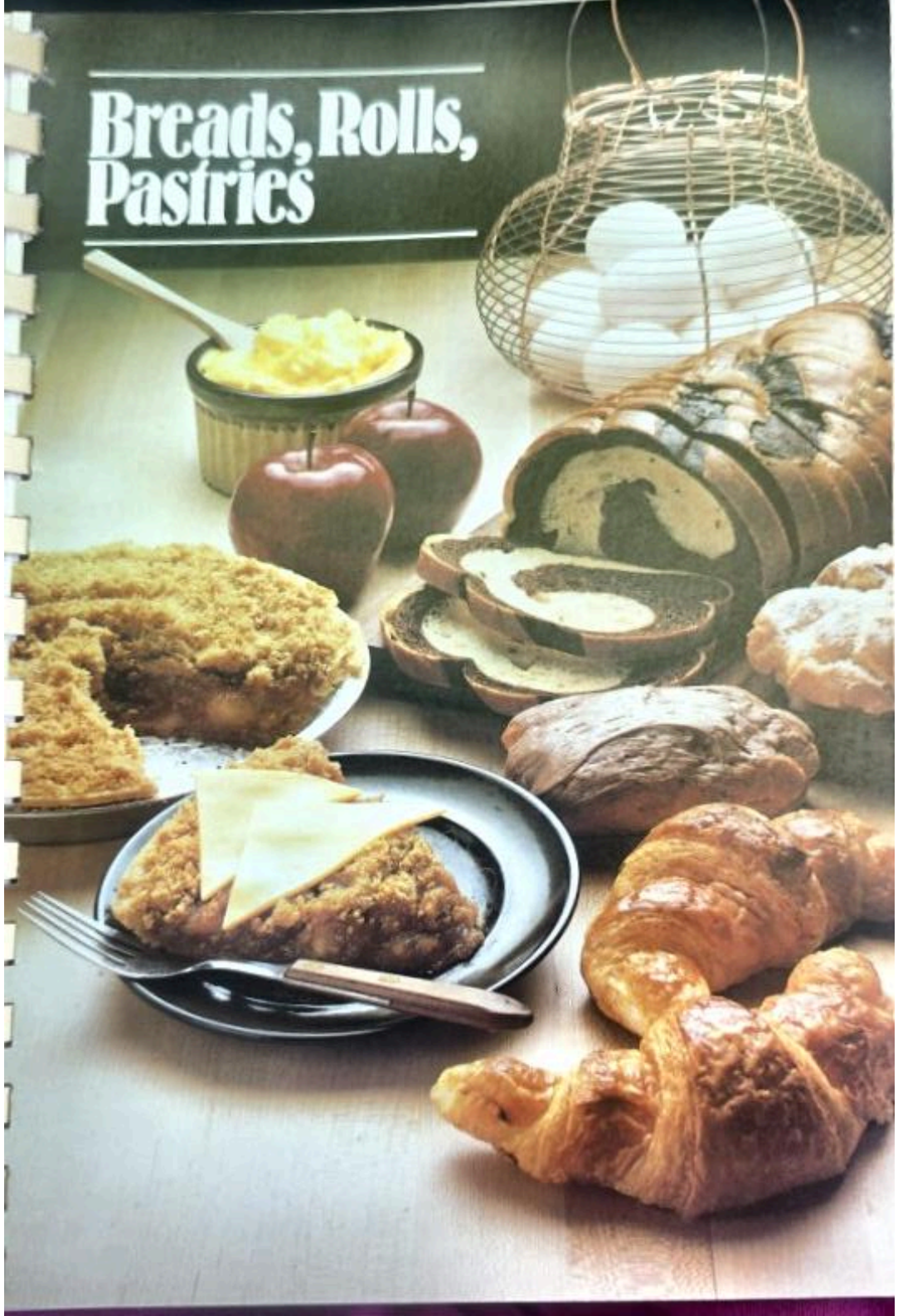
Melt margarine; add sauce and lemon juice. Stir well. Have fish cleaned and salted; brush the sauce generously on the fish. Roll each piece in aluminum foil. Bake at 300° or 350° for 30 minutes. Put the balance of dressing in a bottle and store in refrigerator. Use when needed.

Viola Rees

TARTAR SAUCE

c. mayonnaise
Tbsp. chopped onion
Tbsp. chopped dill pickle
½ tsp. prepared mustard
1 Tbsp. chopped parsley
Dash of paprika

Avagail Moore


Breads, Rolls,
Pastries

EQUIVALENT CHART

3 tsp.	1 tbsp.
2 tbsp.	⅛ c.
4 tbsp.	¼ c.
8 tbsp.	½ c.
16 tbsp.	1 c.
5 tbsp. + 1 tsp.	⅓ c.
12 tbsp.	¾ c.
4 oz.	½ c.
8 oz.	1 c.
16 oz.	1 lb.
1 oz.	2 tbsp. fat or liquid
2 c.	1 pt.
2 pt.	1 qt.
1 qt.	4 c.
⅝ c.	½ c. + 2 tbsp.
⅞ c.	¾ c. + 2 tbsp.
1 jigger	1½ fl. oz. (3 tbsp.)
8 to 10 egg whites	1 c.
12 to 14 egg yolks	1 c.
1 c. unwhipped cream	2 c. whipped
1 lb. shredded American cheese	4 c.
¼ lb. crumbled Bleu cheese	1 c.
1 lemon	3 tbsp. juice
1 orange	⅓ c. juice
1 lb. unshelled walnuts	1½ to 1¾ c. shelled
2 c. fat	1 lb.
1 lb. butter	2 c. or 4 sticks
2 c. granulated sugar	1 lb.
3½ - 4 c. unsifted powdered sugar	1 lb.
2¼ c. packed brown sugar	1 lb.
4 c. sifted flour	1 lb.
4½ c. cake flour	1 lb.
3½ c. unsifted whole wheat flour	1 lb.
4 oz. (1 to 1¼ c.) uncooked macaroni	2¼ c. cooked
7 oz. spaghetti	4 c. cooked
4 oz. (1½ to 2 c.) uncooked noodles	2 c. cooked
28 saltine crackers	1 c. crumbs
4 slices bread	1 c. crumbs
14 square graham crackers	1 c. crumbs
22 vanilla wafers	1 c. crumbs

SUBSTITUTIONS FOR A MISSING INGREDIENT

1 square **chocolate** (1 ounce) = 3 or 4 tablespoons cocoa plus ½ tablespoon fat.
1 tablespoon **cornstarch** (for thickening) = 2 tablespoons flour.
1 cup sifted **all-purpose flour** = 1 cup plus 2 tablespoons sifted cake flour.
1 cup sifted **cake flour** = 1 cup minus 2 tablespoons sifted all-purpose flour.
1 teaspoon **baking powder** = ¼ teaspoon baking soda plus ½ teaspoon cream of tartar.
1 cup **sour milk** = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk (let stand for 5 minutes).
1 cup **sweet milk** = 1 cup sour milk or buttermilk plus ½ teaspoon baking soda.
¾ cup **cracker crumbs** = 1 cup bread crumbs.
1 cup **cream, sour, heavy** = ⅓ cup butter and ⅔ cup milk in any sour milk recipe.
1 teaspoon **dried herbs** = 1 tablespoon fresh herbs.
1 cup **whole milk** = ½ cup evaporated milk and ½ cup water or 1 cup reconstituted nonfat dry milk and 1 tablespoon butter.
1 package **active dry yeast** = 1 cake compressed yeast.
1 tablespoon **instant minced onion, rehydrated** = 1 small fresh onion.
1 tablespoon **prepared mustard** = 1 teaspoon dry mustard.
⅛ teaspoon **garlic powder** = 1 small pressed clove of garlic.
1 lb. **whole dates** = 1½ c. pitted and cut.
1 medium **bananas** = 1 c. mashed.
1 c. **dry corn flakes** = 1 c. crushed.
10 **miniature marshmallows** = 1 large marshmallow.

GENERAL OVEN CHART

slow oven	250° to 300° F.
oven	300° to 325° F.
rate oven	325° to 375° F.
m hot oven	375° to 400° F.
en	400° to 450° F.
ot oven	450° to 500° F.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size:	Average Contents
8-oz.	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

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MAKE YOUR OWN BISCUIT MIX

10 c. flour
6 Tbsp. baking powder
1 Tbsp. salt
1½ c. shortening (any solid kind)
¾ c. dry milk (powdered)

Sift dry ingredients. Add shortening and mix at low speed with electric mixer. Store in tightly covered container. Use as you would any packaged mix.

Evelyn Peck, Mrs. Dale L. McKinney

HOT ROLLS

2 yeast cakes
2 Tbsp. sugar
½ c. lukewarm water
2 eggs, beaten
½ c. sugar
½ c. shortening
1 Tbsp. salt
1½ to 2 c. water

Combine yeast cakes, 2 tablespoons sugar, and ½ cup lukewarm water and add to eggs, ½ cup sugar, ½ cup shortening, 1 tablespoon salt, and water. Sift flour and make a stiff sponge; let rise until double in bulk. Roll out and let rise. Bake at 375°.

Ethel Taylor

PARKER HOUSE ROLLS

1 c. milk, scalded and cooled
2 Tbsp. fat (butter preferred)
2 Tbsp. sugar
¾ tsp. salt
1 can compressed yeast
3 to 3½ c. flour

Make into a soft dough, kneading for 2 minutes. Let rise until double in bulk. Roll to ⅓ inch thickness and cut 2 to 2½ inches in diameter. Crease in middle of each round with dull edge of knife. Brush ½ very lightly with butter; fold over and press together with palm of hand. Place close together in uniform rows in baking pan. Let rise until double in bulk and bake at 400° for 15 to 20 minutes.

Laura Hunt

QUICK ROLLS

2½ c. milk
½ c. shortening
1½ tsp. salt 5 c. flour
1 yeast cake
2 Tbsp. sugar

Warm the milk and cream the shortening. Dissolve yeast cake in ½ cup of the warm milk. Add sugar, milk, and flour. Cover with a wet towel and let rise once. Spoon into muffin tin and let rise again. (Two eggs may be added.)

LaPreal Forsyth

SWEET ROLLS

2 c. hot water
1 c. sugar
½ c. margarine
1 tsp. salt
1 c. canned milk
3 yeast cakes
2 eggs
1 tsp. vanilla

Dissolve yeast cakes in the hot water, canned milk, and sugar, then mix the other ingredients in and make a stiff batter. Set aside and let rise twice. Roll out and spread with butter. Sprinkle with sugar and cinnamon. Roll up and cut in 1 inch slices. Place on cookie sheet. Brush with butter, then, using the palm of your hand, mash each roll down. Bake as usual.

Merintha Johnson

CINNAMON ROLLS

2 yeast cakes
1 c. sugar
½ c. shortening
2 eggs, beaten
2 tsp. ginger
4 c. warm water
1 Tbsp. salt
1 c. powdered milk
2 tsp. lemon extract
1 c. raisins

Dissolve yeast in the warm water. Add powdered milk, sugar, salt, melted shortening, extract, ginger, raisins, and eggs. Sift in enough flour to make a moderately stiff dough (about 8 to 10 cups). Let rise real high. Pat out on floured board or canvas and knead. Divide dough into two parts; roll one part at a time to ¼ inch thickness. Top with melted butter or margarine and a mixture of 1 cup sugar and 3 tablespoons cinnamon. Cut in strips ¾ inch wide and about 8 inches long. Roll by flipping over end ½ inch and rolling remainder clockwise around it. Let rise and bake at 400° for 15 minutes. Top with powdered sugar icing or make icing with 1 cup sugar, 1 cup canned milk, boiled to soft ball, then add 1 teaspoon vanilla. Put on while rolls are still warm. Makes about 5 dozen rolls.

Myrtle Teepels

CINNAMON ROLLS

1½ yeast cakes
1 c. lukewarm water
3 eggs
½ c. sugar
Tbsp. shortening
tsp. salt
1 c. scalded milk
3 c. flour
4 more c. flour
Butter
Cinnamon
Brown sugar

Set in bowl the yeast and warm water. Prepare egg mixture. Mix well ogether the eggs, sugar, shortening, and salt. Add scalded milk to yeast; whip is a little and add flour. Beat until smooth. Add egg mixture. Beat until smooth. dd 4 more cups of flour, half at a time. Beat it in. Knead in other half. Add isins. Let rise until double in bulk. Roll out on floured board. Spread with melted tter, cinnamon, and brown sugar. Roll up and cut 1 inch thick. Let rise. Bake. ost while still warm.

LaVird Balle

SWEDISH TEA RING

1 pkg. active dry yeast
¼ c. very warm water
¾ c. scalded milk
¼ c. sugar
1 tsp. salt
1 egg
¼ c. soft shortening
3½ to 3¾ c. flour

After dough rises 1½ hours, punch down. Let rise again until almost double, about 30 minutes, then roll into oblong (15x9 inches). Spread with 2 tablespoons softened margarine and sprinkle with ½ cup sugar, 2 teaspoons cinnamon, and ½ cup raisins. Roll up tightly the same manner as you would cinnamon rolls. Place sealed edge down in ring on lightly greased baking sheet. Punch ends together, and with scissors make cuts ⅔ of the way through the ring at 1 inch intervals. Turn each section on its side. Let rise until double, 35 to 40 minutes. Heat oven to 375°. Bake 25 to 30 minutes. Frost while warm and decorate with nuts and cherries.

Kathy Woolsey

APPLE ROLLS

2 c. boiling water
1½ c. sugar
4 apples, peeled, cored, and sliced thin
4 Tbsp. sugar
Cinnamon
1 recipe of biscuit or Bisquick dough

Roll out dough in rectangular shape and spread with sliced apples. Sprinkle 2 tablespoons sugar and cinnamon as desired over apples. Roll up like a jelly roll and cut into 1 inch slices. Mix boiling water and sugar together. Pour into bottom of baking pan. Place slices of apple roll in the syrup and sprinkle top of rolls with sugar and cinnamon. Dot with butter and bake in moderate oven for 45 minutes. Serve warm with powdered sugar.

Erma Osborn

ORANGE SWEET ROLLS

8 c. flour
1½ c. warm water
2 tsp. salt
1½ c. shortening
6 eggs
12 Tbsp. powdered milk
4 Tbsp. or 4 pkg. dry yeast
1 c. orange juice
¼ c. sugar

Dissolve yeast in water; add orange juice, dry ingredients, shortening, and eggs. Mix well. Put in greased bowl. Let rise. This will be a soft dough. Roll out on floured board. Sprinkle with sugar, cinnamon, and raisins; roll as for jelly roll. Cut. Put on greased sheets; let rise. Bake at 350°. Ice.

Hazel Baker

APPLE ROLLS

2 c. flour
2 tsp. baking powder
½ c. shortening
1 c. sugar
¼ c. sugar
1 tsp. salt
2 c. water

Mix flour, baking powder, shortening, ¼ cup sugar, and salt to form a dough. Stiffen it with milk, then bring to boil in 13x9 inch pan.

2 c. water
1 c. sugar

Roll dough rectangular shape. Slice or grate on the large grate 6 to 8 apples. Spread on dough.

Sprinkle over apples:

¼ tsp. cinnamon
¼ c. sugar

Roll up. Slice 1 inch thick. Bake in syrup.

Myrra Newton

APPLE NUT AND RAISIN BUNS

2½ c. sifted flour
½ tsp. salt
¾ c. milk
4 tsp. baking powder
¼ c. shortening

Filling:

2 Tbsp. melted butter
¾ c. nutmeats
2 Tbsp. sugar
¼ c. molasses
3 apples, diced
½ c. raisins
¼ tsp. cinnamon

Sift together flour, baking powder, and salt. Cut in shortening. Add milk gradually, stirring constantly. Turn out on floured board and knead 30 seconds. Roll ½ inch thick. Spread melted butter on dough. Sprinkle with apples, nutmeats, raisins, sugar, and cinnamon. Pour about ½ the molasses over filling. Roll as for jelly roll. Cut in inch slices. Place rolls in a greased pan about 1 inch apart. Pour over remaining molasses. Bake in hot oven (400°) for 20 minutes. Makes 12 buns.

Edna DeLeeuw

CINNAMON NUT TWISTS

½ c. shortening
1½ tsp. salt
½ c. scalded milk
¼ c. lukewarm water
3 c. flour
1 tsp. cinnamon
3 Tbsp. sugar
1 tsp. vanilla
2 cakes yeast
3 eggs
¾ c. chopped nuts
½ c. sugar

Combine ½ cup sugar, 1½ teaspoons salt, ½ cup scalded milk, 3 tablespoons sugar, and 1 teaspoon vanilla. Add yeast, dissolved in ¼ cup water. Blend

in 1½ cups flour; beat until smooth. Allow it to rest 15 minutes. Add the eggs, one at a time, and beat after each addition. Add remaining flour and mix well. (Dough will be softer than usual.) Combine ¾ cup chopped nuts, ½ cup sugar, and 1 teaspoon cinnamon. Put a tablespoon of dough into this mixture, roll it around, tie in a knot or twist into any shape desired. Place on greased baking sheet. Allow to rise 15 minutes. Bake in 375° oven 12 to 15 minutes.

Anita Nelson

ENGLISH ROLLS

1 c. milk, scalded and cooled
3 Tbsp. shortening (½ c.)
4 c. flour
4 Tbsp. sugar
1 tsp. salt
4 eggs
2 pkg. yeast, dissolved in a little warm water

Warm shortening; add milk. Heat until scalded; cool. Add sugar, salt, and flour. Add beaten eggs, which have had 4 tablespoons of sugar added. Mix well together. Let rise until double in bulk. Mix out in muffin tins. Let rise again. Bake at 350° for about 15 minutes or golden brown.

Patra Taylor

CINNAMON POTATO ROLLS

2 c. scalded milk
¼ c. warm water
2 yeast cakes
1 c. sugar
2 eggs

Mix.

Add:

1 c. mashed potatoes
6 c. flour
½ c. shortening (1 cube)
1 tsp. salt

Let stand 3 hours. Roll out.

Sprinkle with:

1 c. raisins
1 c. nuts

Let rise until double in size. Cut with thread. Bake at 375° for 15 minutes.

Avagail Moore, Faun Chidester

CINNAMON ROLLS

2 c. milk, scalded
2 pkg. yeast (granular)
¾ c. shortening
¼ c. butter or oleo
1 c. nuts, broken
Cinnamon
½. c. sugar
2 tsp. salt (level)
4 egg yolks or 2 eggs, beaten
6 c. flour
1 c. raisins

Cool milk to warm. Sprinkle yeast over top; let stand to soften. Crea shortening and butter. Add sugar and salt. Cream together until light and fluff

Add eggs, yeast, milk, and enough flour to make a soft dough. Add raisins with flour; knead until smooth and elastic on lightly floured cloth or board. Let rise until double in bulk. Roll out; spread shortening over dough, then cinnamon and sugar to taste. I like a lot of cinnamon. Push nuts in the dough and roll up. Cut as cinnamon rolls; let rise and bake until golden brown. After they are cool, ice with icing and they are ready to eat.

Berta Oldroyd, Ruth Hallows

HOT ROLLS

1 pkg. dry yeast
½ c. warm water
1 qt. milk
1 cube butter
3 eggs, beaten
6 Tbsp. sugar
1 Tbsp. salt

Dissolve yeast in warm water. Scald milk and cool until lukewarm. Add butter, eggs, sugar, and salt. Add yeast and enough flour to make a soft batter. Let rise twice to double in size. Put out on floured board and pat down with hands, not with rolling pin. Cut and dip in butter. Let rise in pans and bake at 400° for 20 minutes. Makes 50 rolls.

Thelma Taylor

BUTTERHORN ROLLS

1 c. scalded milk
1 cube margarine
3 eggs, beaten lightly
1 yeast cake or 2 tsp. in ½ c. warm water
⅓ c. sugar
1 tsp. salt

Add flour gradually and whip to a real soft dough. Let rise 5 hours; roll out and butter. Fold from both sides. Cut in ½ inch strips. Pick up and twist around finger. Put in muffin tins. Let rise 3 hours. Bake at 400° for 8 to 10 minutes.

Wanda Blackburn, Avagail Moore, Clay Blackburn

REFRIGERATOR ROLLS

1 c. shortening
1 c. boiling water
¾ c. sugar
2 tsp. salt
7½ c. flour
1 c. cold water
4 beaten eggs
2 yeast cakes, dissolved in ½ c. warm water

Whip shortening and boiling water with fork until mixture is one. Add sugar, salt, cold water, eggs, and yeast. Stir and add flour. Mix or knead well. Cover with a damp cloth and store in refrigerator. (Can be stored several days, keeping cloth damp.) When ready to shape, place on floured board. Roll dough, cut rolls, and place on baking sheet. Let rise until double in bulk at room temperature, usually 2 hours or more. Bake.

Variation: For cinnamon buns, roll to ½ inch thickness and spread with butter, cinnamon, and sugar (also raisins if desired). Roll up and slice. Place cut side down on baking sheet and finish as for rolls. If cinnamon bread is desired, omit the butter and just spread with sugar and cinnamon. Roll tightly and cut in lengths to fit in loaf pan.

Luva Hiskey, Ora Morrell

REFRIGERATOR ROLLS

1 cake compressed yeast in ½ c. lukewarm water
1 c. boiling water
1 c. shortening
9 c. sifted flour
2 tsp. salt
½ c. sugar
1 c. cold water
2 well beaten eggs

Mix together 1 cup boiling water, shortening, salt, and sugar. When thoroughly dissolved, add 1 cup cold water, beaten eggs, the yeast, and 8 cups flour, sifted or slightly more. Makes 3½ dozen rolls.

Elna Chappell

ROLLS
(Mix now, bake later)

1 pkg. yeast
1½ c. very warm water
⅔ c. sugar
1½ tsp. salt
⅔ c. soft shortening
2 eggs
1 c. lukewarm mashed potatoes
7 to 7½ c. flour

Dissolve yeast in water in bowl. Stir in rest of ingredients except flour. Mix in flour with spoon or hands until easy to handle. Turn onto lightly floured board and knead until smooth. Place in greased bowl; grease top. Cover with waxed paper, then a damp cloth. Place in refrigerator. Keep as long as you like, up to 4 or 5 days. About 2 hours before baking, take out of refrigerator and shape into desired shape of rolls. Cover and let rise until doubled in bulk, approximately 1½ hours. Bake in moderate oven (about 400°) for 20 to 30 minutes. Makes about 2 dozen rolls.

Loyia Rees

ROLLS

10 c. flour
4 Tbsp. yeast
¾ c. shortening
½ c. dry milk
1 qt. warm water
¾ c. sugar
5 tsp. salt
6 eggs

Dissolve yeast in warm water; add sugar and butter or shortening. Beat eggs and add dry ingredients, then mix and knead to a soft, smooth dough. Put in a greased bowl; let rise until double in bulk, in a warm place. Roll out and cut as desired. Let rise. Bake at 350°. When baked, brush tops of rolls with butter or margarine. Makes about 80 to 90 rolls.

Hazel Baker

QUICK PAN ROLLS

1 c. warm water
⅓ c. shortening, melted
1 Tbsp. sugar
1 tsp. salt
2 pkg. yeast
1 egg, beaten
3½ c. flour

Combine water, shortening, sugar, and salt. Sprinkle yeast over mixture and let stand 5 to 8 minutes. Stir; add the egg and blend well. Add the sifted flour and mix until the dough is soft. Roll out and cut into shape. Let rise until double in bulk, about 30 minutes. Bake in hot oven for 20 minutes.

Beulah Peterson

QUICK HOT ROLLS

1 yeast cake
1 tsp. sugar
1½ Tbsp. fat
1 egg, beaten
4 c. flour
2 Tbsp. lukewarm water
1 c. scalded milk
½ c. sugar
1 tsp. salt

Dissolve the yeast cake in the lukewarm water. Mix the sugar and scalded milk together. To this mixture, add the fat. Let cool and add ½ cup sugar, beaten eggs, and salt. Add yeast to milk and enough of the flour to make a good dough. Roll; cut. Dip in butter and fold over. Let rise 1 hour and bake at 375°.

Edna DeLeeuw, Violet Draper

AIRY CHEESE ROLLS

1 pkg. dry yeast
1¾ c. scalded milk
¼ c. sugar
2 Tbsp. shortening
1 egg, beaten
4 c. sifted flour
¼ c. warm water
1 c. shredded sharp American cheese
1 tsp. salt
½ c. corn meal

Soften yeast in warm water. In large bowl of electric mixer, combine milk, cheese, sugar, salt, and shortening. Stir until cheese melts. Cool to lukewarm. Add egg, softened yeast, corn meal, and flour. Beat 2 minutes. Cover and let rise in warm place until double, about 1¼ hours. Stir down. Fill greased 2½ inch muffin pans ½ full. Cover and let rise until double, about 45 minutes. Bake in moderate oven (375°) for 15 to 20 minutes. Makes about 2 dozen.

Erma Moosman

HOMEMADE ROLLS

2 pkg. yeast
1 c. warm water
½ c. sugar
½ c. shortening or butter
¼ c. warm water
2 tsp. salt
3 eggs, well beaten
4½ c. flour

Soften yeast in the ¼ cup water. Mix sugar, shortening, 1 cup warm water, and softened yeast. Add beaten eggs, then flour and salt. Mix well. Dough will be soft. Let rise until double (about 1 hour), covered. Mix down. Put in refrigerator overnight. Two hours before serving, roll into desired shapes. Cover. Bake about 20 minutes in 400° oven after 3 hours of rising. These freeze well, too.

Erma Moosman, Loa Johansen

ROLLS

2 yeast cakes
2 eggs
¼ c. sugar
¾ c. warmed milk
¾ c. water
Pinch of sugar
½ Tbsp. salt
Flour

Mix eggs, sugar, and salt. Add milk, water, and yeast and mix well. Add enough flour to make a soft dough. Let rise. Roll out. Bake at 400°.

Lila Bentley

PETITSA

2 yeast cakes
1 c. warm milk
1 c. flour
1 c. butter
3 eggs
2 tsp. lemon
1 c. sugar
2 tsp. salt
3½ c. sifted flour

Dissolve yeast cakes in warm milk. Sift and stir in flour; beat to a sponge and let rise one hour. Add cream, butter, eggs, lemon, sugar, salt, and sifted flour and let rise 2 hours.

LaVird Balle

DOUGHNUTS

1 pt. milk, scalded and cooled to warm
1 sq. butter
½ c. sugar
1 tsp. salt
1 tsp. vanilla
2 eggs, well beaten
2 yeast cakes
½ tsp. nutmeg

Add flour to make dough. Let rise once and beat down. Roll out and let rise. Fry in deep fat (365°).

Madge Albrecht

SPUDNUTS AND DIP

1 c. sugar
⅓ c. shortening
2 tsp. salt
1 tsp. vanilla
1 tsp. lemon
2 c. mashed potatoes
4 c. milk, scalded
6 eggs, well beaten
4 yeast cakes or 4 pkg. dry yeast
Flour

Scald milk and add sugar, salt, and shortening. Cool to lukewarm. Dissolve yeast in ½ cup lukewarm water and add to milk mixture. Add remaining ingredients, except flour, and mix well. Add enough flour gradually to make a dough that is not sticky and is resilient to the touch. Place dough in large bowl and let rise until double in bulk. Roll out and cut into spudnuts. Let rise until double in bulk. Deep-fry. Dip into the syrup and let drain on wire rack or wax paper. Dip spudnuts while hot.

Make dip by combining:

3 c. powdered sugar
⅔ c. hot water
2 tsp. honey
1 tsp. cream of tartar
1 pkg. unflavored gelatin
1 tsp. lemon extract
1 tsp. vanilla

Clella Pace, Marva Baker

SPUDNUTS

1 qt. milk, scalded
1 c. water
4 eggs
1 c. butter
2 tsp. soda
2 tsp. nutmeg
4 yeast cakes
2 tsp. salt
2 c. mashed potatoes
2 c. sugar
2 Tbsp. vanilla

Mix together the scalded milk which has cooled, the yeast, dissolved in the water, salt, eggs, and mashed potatoes. To this mixture, add enough flour to make a light sponge. When this gets double in bulk, mix in butter, sugar, soda that has been dissolved in a little water, vanilla, and nutmeg, then use enough flour to make a soft biscuit dough. Let rise, then roll to about ½ inch thickness and cut and let rise again. Fry and be sure to put the side of the doughnut up in fat that has been on the table. Don't get dough too stiff. Makes about 160.

Lynn DeLeeuw, Remola Woolsey

SPUDNUTS

qt. milk, which has been scalded and cooled
yeast cakes, dissolved in 1 c. water
2 tsp. salt
4 eggs
2 c. mashed potatoes

Add enough flour to make a soft biscuit dough. Let rise, then roll to about inch thickness; cut and let rise again and fry. Be sure to put the side of the oughnut up in fat that has been on the table; don't get dough too stiff. Makes out 160.

Lynn DeLeeuw

GLAZE FOR SPUDNUTS

These should be doubled for Spudnut recipe.

No. 1:

1 pkg. powdered sugar
⅔ c. water
1 tsp. cream of tartar
2 or 3 Tbsp. honey (if desired)

No. 2:

1 pkg. powdered sugar
⅔ c. milk, scalded
1 tsp. vanilla
1 tsp. cream of tartar
1 or 2 Tbsp. honey (if desired)

No. 3:

1 pkg. powdered sugar
½ env. Knox gelatine, in ⅔ c. water
½ tsp. cream of tartar
3 tsp. honey (if desired)

Lynn DeLeeuw

CINNAMON TWISTS

½ c. shortening
1½ tsp. salt
½ c. milk
¼ c. warm water
3 c. flour
3 Tbsp. sugar
1 tsp. vanilla
2 cakes yeast or 2 pkg. dry yeast
3 eggs

Dissolve yeast in the warm water. Combine shortening, sugar, salt, vanilla, and milk. Add 1½ cups of the flour, then beat the 3 eggs and add the rest of the flour. Let rise. Mix 1 cup sugar and 2 tablespoons cinnamon in a flat pan. Use a tablespoon to take small spoonfuls of dough. Drop in sugar and cinnamon. Mix roll in sugar; stretch to about 6 to 8 inches and twist, then lay on greased baking sheet. Let rise about 5 to 10 minutes. Bake at 350°.

Hazel Baker

SPUDNUTS

2 c. mashed potatoes
1 c. sugar
1 c. shortening (Wesson oil)
2 tsp. salt
2 c. flour
⅔ c. eggs
½ tsp. vanilla
½ tsp. lemon
2 oz. yeast
2 c. whole milk, scalded

Ranae Albrecht, Clella Ekker, Beatrice Brinkerhoff

DOUGHNUTS

3 Tbsp. shortening
⅔ c. sugar
1 egg
⅔ c. milk
1 tsp. nutmeg
¾ tsp. salt
3 c. flour
4 tsp. baking powder

Cream shortening. Add sugar and beaten egg. Stir in milk. Add nutmeg, salt, flour, and baking powder which have been sifted together and enough additional flour to make dough stiff to roll ¼ inch thick. Fry in deep fat.

Dolly M. Jenson

BASIC YEAST BREAD

5½ to 6½ c. flour
2 pkg. yeast
½ c. warm water
1¾ c. warm milk
2 Tbsp. sugar
1 Tbsp. salt
3 Tbsp. shortening

1. Dissolve yeast in a warm bowl in the ½ cup water. Stir until dissolved. Add milk, sugar, salt, and shortening.
2. Add flour, first add 2 cups and beat with rotary beater, then add 1 cup and beat vigorously for 150 strokes. (Beating is the key to good texture.)
3. Add remaining flour gradually, enough to make soft dough which leaves sides of bowl. Turn out onto floured board.
4. Knead; shape into ball. Fold toward you with rolling motion. Push dough away with ball of hand. Knead for 5 to 10 minutes.
5. Let dough rest for 20 minutes. Cover dough.
6. Shape loaves and place in oiled pans. Brush top of loaf with oil.
7. Refrigerate; cover loosely with oiled wax paper or plastic wrap. Refrigerate 2 to 24 hours. Remove; uncover. Let stand at room temperature 10 minutes. Bake at 400° for 30 to 40 minutes.

Ruth D. Coates

BREAD

10 c. flour
1½ tsp. sugar
3 Tbsp. sugar
3 Tbsp. margarine
1½ c. milk
½ c. warm water
2 cakes yeast or 2 Tbsp. dry yeast
1 Tbsp. salt
1½ c. water from boiled potatoes

Dissolve the yeast in the ½ cup warm water along with the sugar, then mix all the ingredients together, except 4 cups of the flour. Beat to a smooth mixture. Let rest 10 minutes, then add as much of the 4 cups flour as needed to make a medium stiff dough. Knead until smooth and elastic. Put in a greased bowl. Let rise in a warm place until double. Punch down and let rise again. Shape into 3 loaves. Bake at 350° for 1 hour. Makes 3 loaves.

Hazel Baker

WHOLE WHEAT SALT RISING BREAD

1 pt. boiled water
1 level tsp. sugar
½ tsp. salt
¼ tsp. soda
4 c. whole wheat flour
2 tsp. salt
2 Tbsp. sugar
2 c. warm water
3 Tbsp. shortening

To 1 pint of boiled water, cooled to tepid or 98°, add 1 level teaspoon sugar, ½ teaspoon salt, and ¼ teaspoon soda, then stir into this mixture enough fine whole wheat flour to make medium thick batter. Set this batter to rise, uncovered, in warm place until it is frothy and light. In mixing bowl, put 4 cups whole wheat flour, 2 teaspoons salt, and 3 tablespoons sugar. To the rising mixture, add 2 cups warm water and stir mixture into flour, making a sponge. Set it to rise. When it has risen almost to top of bowl, add 3 tablespoons shortening and enough flour to make dough stiff enough to mold in 2 loaves. Place in warm place to rise to double in bulk. Bake at 375° for 45 minutes.

Wanda Blackburn

EASY BROWN BREAD

3 c. water
2 Tbsp. yeast
3 Tbsp. shortening
1 Tbsp. salt
¼ c. molasses
¼ c. brown sugar
1⅔ c. dry milk
1 c. white flour
Enough whole wheat flour to make very stiff batter

Place in greased loaf tins. Let rise 40 minutes. Bake 45 minutes in 350° to 375° oven. Makes 2 loaves. Very good.

Phyllis Okerlund

BROWN BREAD WITH YEAST

10 c. whole wheat flour
½ c. brown sugar or honey
1 Tbsp. salt
3 eggs
4 c. scalded milk, cooled
¼ tsp. soda
¼ c. butter, melted
1 yeast cake, dissolved in a little water

Making bread can be messy and involve several dirty dishes to clean up afterwards. Being the "conservative" soul that I am, I strive to come out in better shape than the dishpan. So I hollow out the center of the flour I've put in my bread mixing bowl and add the rest of the ingredients. I use a wooden spoon because this bread must be beaten in until the gluten is softened in the flour. The dough will be sticky, but after rising and being stirred down twice, the third rising will show it's ripened, ready for baking pans. Don't expect it to handle like white flour dough. But if properly mixed, kept at an even warm temperature while rising and bake at 350°, it will be light and even celled and have a tasty nut-like flavor. (If it doesn't, add some nuts and be sure.)

Nina Robison

CORN MEAL BATTER BREAD

¾ c. boiling water
3 Tbsp. shortening
2 tsp. salt
1 cake yeast
2¾ c. sifted flour
4½ c. corn meal (yellow)
¼ c. molasses
¼ c. warm water
1 egg

In large bowl, mix first 5 ingredients. Cool to lukewarm. Dissolve yeast in warm water. Add yeast, egg, and half of flour to mixture. Beat 2 minutes at medium speed. Add rest of flour and mix with spoon until smooth and blended. Spread evenly in greased loaf pan (8½ x ¾ inch). Sprinkle top with corn meal and salt. Bake 55 minutes at 375°. Crust will be dark brown. Remove from pan and cool on rack.

Jeannine Hunt

CARROT AND RAISIN BREAD

2 qt. warm water or milk
1 Tbsp. cinnamon
1½ tsp. cloves
1 c. ground, raw carrots
2 c. raisins
¼ c. sugar
1 yeast cake
1½ tsp. allspice
2 Tbsp. melted butter
Flour

Dissolve sugar, yeast, and salt in warm water. Add shortening and enough flour to make a sponge and add spices, carrots, and raisins. Stir well, then add remaining flour. Knead well; let rise about 1 hour. Punch down. Let rise again, then mold into loaves. Let rise again and bake 10 minutes at 400°, then cook 50 minutes at 350°.

Shirley Jackson

OATMEAL BREAD

Pour 1½ cups boiling water over 1 cup rolled oats.

Add:

2 Tbsp. shortening
¼ c. brown sugar
¼ c. molasses
1½ Tbsp. salt

Cool to lukewarm. Add 1 yeast cake, dissolved in ¾ cup warm water. Add enough flour to knead. Let rise to double. Shape into loaves. Let rise to double. Bake at 375° about 45 minutes.

Shirley Oldroyd

SWISS OATMEAL BREAD

1½ c. milk
1 Tbsp. salt
½ c. warm water
1 c. regular uncooked rolled oats
1 c. grated Swiss cheese
¼ c. brown sugar
3 Tbsp. margarine
2 yeast cakes
4 c. unsifted flour (about)

Combine oats, shortening, and salt. Add scalded milk and mix well. Cool to lukewarm. Dissolve yeast in lukewarm water. Add egg and mix well. Gradually stir in flour, beating until smooth. Place in greased bowl; cover. Let rise until double in bulk. Make out rolls and let rise until double. Bake at 400° for 15 or 20 minutes. Makes 2 loaves.

Jeannine Hunt

WHOLE WHEAT BREAD
(Quick)

10 c. whole wheat flour
2 c. dry milk
½ c. molasses
2 Tbsp. salt
6 c. warm water
¾ c. salad oil
½ c. honey
2 Tbsp. yeast

Dissolve yeast in ½ cup of the water. Dump all ingredients together and then beat for 15 minutes. Pour batter into 10 or 11 inch greased Number 303 cans, greased with vegetable shortening. (Lard will make bread stick to can.) Put cans on center rack in a cold oven. Turn on oven to 350° and bake for 1 hour and 15 minutes. Remove from oven and let stand for a few minutes before removing cans. Fill cans about ½ full.

Hazel Baker

WHOLE WHEAT BREAD

1 pkg. or cake yeast (active or compressed)
⅓ c. warm water (for yeast)
1 Tbsp. shortening
1 Tbsp. honey
2 Tbsp. molasses
3 c. milk, scalded
1 Tbsp. salt
6 c. whole wheat flour
2 c. all-purpose flour

Dissolve yeast in water. Add the shortening, honey, molasses, and salt to scalded milk. Cool to lukewarm and add yeast. Add whole wheat flour and what white flour is needed. Knead thoroughly. Let rise until double in bulk. Knead down; let the dough set 10 minutes. Shape into loaves, kneading well to get out all air bubbles. Let rise until nearly double in bulk. Bake at 400° for 10 or 15 minutes (until lightly brown). Reduce heat to 350° for 45 minutes. Makes 2 loaves.

La Vern Taft, Emma D. Forsyth, Eva Albrecht

EXCELLENT BREAD

1 yeast cake
2 Tbsp. corn oil
2 Tbsp. sugar
2 tsp. salt
1 c. whole wheat flour
5 c. white flour
½ c. canned milk
1½ c. hot water

Dissolve yeast in ¼ cup warm water. Dilute canned milk with ½ cup very warm water. Add to salt, sugar, and oil, then add 1 more cup very hot water. Stir until dissolved. Test the heat of the water. If it is lukewarm, add the yeast and stir. Stir into this mixture the wheat flour and 2 cups white flour thoroughly. When thoroughly stirred, add 3 cups white flour and stir as long as possible. Finish by kneading with hands until well kneaded. Dough should be just slightly sticky. Punch down in mixing pan as far as possible. Let rise until double. Punch down again. Bake 50 minutes in a 350° oven. Yields 2 loaves.

Remola Woolsey

FRENCH BREAD - HARD ROLLS AND BREADSTICKS

10½ c. flour
12 Tbsp. shortening
2½ tsp. salt
¾ c. warm water
2 egg whites, whipped
3 c. milk
4½ Tbsp. sugar
3 Tbsp. yeast or 3 pkg. dry yeast

Dissolve yeast in warm water. Add dry ingredients, shortening, and egg whites. Mix and knead to a firm dough, about 10 minutes (until dough is smooth). Put in greased bowl; let rise. Shape in rolls or bread. Let rise. After it has risen part way, brush tops with Egg Wash. Sprinkle with sesame seeds, then let finish rising. Bake in 350° oven until golden brown.

Breadsticks: Cut dough in small strips. Roll about size of pencils. Sprinkle with little salt and let rise on greased baking sheet until double in bulk. Bake in 350° oven until slightly brown.

Egg Wash:

1 egg
¼ c. water

Whip until mixed. Brush tops of breads or rolls when using sesame seeds to make seeds stick on.

Hazel Baker

FRENCH BREAD

4½ c. hot water
3 Tbsp. sugar
3 Tbsp. shortening
4 Tbsp. salt
Flour

Mix together until dissolved. When lukewarm, add 3 tablespoons dry yeast. Add 6 cups flour; stir well. Add enough flour for dough. Let rise and mix down, then let rise 5 times at 10 minute intervals. Shape in 4 balls and let rise 10 minutes. Roll into rectangle and roll like jelly rolls. Punch edges. Put in greased pans and let rise 10 minutes. Bake 10 minutes at 400°, then bake at 350° for 30 minutes.

Amanda Chidester, Norma Busenbark

HOT ONION-CHEESE BREAD

1 pkg. yeast
⅓ c. water
1 (10 oz.) can onion soup
4 c. biscuit mix
⅓ c. grated Cheddar cheese
1 Tbsp. sesame seeds (optional)

Stir yeast into warm water. Stir in onion soup. Add biscuit mix and stir until well blended. Put into a greased 9 inch square pan. Spread batter evenly. Sprinkle top with cheese and sesame seeds. Cover; let rise for 30 minutes. Bake in 400° oven for 25 minutes. Serve hot.

Ardell Chappell

SOURDOUGH STARTER

1 pkg. yeast
1 tsp. salt
1 Tbsp. baking powder
2 c. flour
Enough warm water to make a medium paste

Mix together and beat thoroughly. Better set it in a sink because it "erupts." Let it set overnight. Next morning, beat it thoroughly and set back. Let it set a day. After you use it, leave about 2 tablespoons in your "jug." Add about 4 heaping tablespoons flour and water to make a thick paste. Use it every day at least once, but if you don't, just pour out and add your flour and water again. It keeps indefinitely. (Husbands think they have the "inside" scoop on this one but surprise them some morning with sourdough pancakes.)

Barbara Ekker

SOURDOUGH STARTER

½ pkg. yeast cake or 1¼ tsp. dry yeast
2 c. unsifted flour
2 Tbsp. sugar
2½ c. water

Combine all ingredients in stone crock or bowl. Beat well. Cover with cheesecloth and let stand 2 days in a warm place.

Note: Refrigerate starters in loosely covered container between baking

Dorthy Gurle

SOURDOUGH PANCAKES

1 egg
1 tsp. salt
1 c. milk
1 Tbsp. sugar
1 Tbsp. baking powder
Flour to your own desire for thickness

Pour sourdough in bowl and add all other ingredients. Stir until smo and cook on griddle.

Barbara El

SOURDOUGH HOT CAKES

1 c. starter
2 c. flour
2 c. milk
1 tsp. salt
2 tsp. soda
2 eggs
3 Tbsp. melted shortening
2 Tbsp. sugar

About 12 hours before serving, mix starter, flour, milk, and salt stand in cheesecloth covered bowl in a warm place. Just before baking take 1 cup batter to replenish sourdough in crock. To the remaining bat soda, eggs, shortening, and sugar. Mix well and bake on lightly greas Makes about 30 pancakes.

Dorthy

SOURDOUGH BISCUITS

1½ c. flour
2 tsp. baking powder
½ tsp. salt
¼ tsp. soda (½ tsp. if starter is quite sour)
¼ c. butter
1 c. starter

Sift dry ingredients together in a bowl. Cut in butter. Add starter and mix. Turn dough out on lightly floured board. Knead lightly until satiny. Roll dough ½ inch thick and cut with cutter. Place on well greased 9x9x2 inch pan. Brush with butter. Let rise 1 hour in warm place. Bake in 425° oven for 20 minutes. Serve hot.

Note: To replenish starter, stir in 2 cups warm water and 2 cups flour

Dorthy Gurley

QUICK BISCUIT MIX

9 c. sifted flour
3 Tbsp. baking powder
2 c. shortening
¼ c. sugar
1 Tbsp. salt

Cut into the flour well. Store and keep in cold place.

Viola Rees

BAKING POWDER BISCUITS SUPREME

2 c. flour
½ tsp. salt
4 tsp. baking powder
½ tsp. cream of tartar
2 tsp. sugar
½ c. lard
⅔ c. milk

Combine all dry ingredients in bowl. Cut in lard until fine. Add milk and knead a little on board. Roll ½ inch thick and bake at 450° until brown.

Luva Hiskey

QUICK BISCUITS

1 c. milk
4 Tbsp. shortening, melted
2 tsp. baking powder
1 tsp. salt
Flour (about 1 or 2 cupfuls, mixed with salt and baking powder; enough to handle dough)

Pour milk into mixing bowl. Add melted shortening to this, then add dry ingredients. Mix all together and roll out and cut into biscuits. No need to let rise. Bake in moderate oven.

Beulah Peterson

POTATO GRIDDLE SCONES

1⅓ c. sifted flour
1 tsp. salt
2 tsp. baking powder
2 Tbsp. shortening
⅔ c. cold, seasoned mashed potatoes
1 egg
2 to 4 Tbsp. milk

Sift together the flour, salt, and baking powder. Cut in the shortening until the mixture is granulated. Blend in the potatoes. Combine egg and 2 tablespoons milk and add the flour to the potato mixture. Mix slightly. Add more milk if needed to make the dough hold together. Turn onto a slightly floured board and roll out to about ⅜ inch thickness. Cut into 2 inch squares. Place on a hot, very lightly greased griddle or fry pan and cook slowly (7 or 8 minutes on each side). Turn only once. May be served with creamed tuna, creamed fish, or meat. Makes 8 to 10 scones.

Gerri Taft

GERMAN PANCAKES

6 eggs
1 c. milk
1 c. flour
½ tsp. salt

Beat ingredients together until well mixed. Melt 6 tablespoons butter in a dripper in 450° oven until it sizzles. Pour batter into dripper and bake 20 minutes. Serve hot with jam or fruit.

Neta Allen

DELICATE PANCAKES

2 c. buttermilk
2 c. quick or old-fashioned oats

Combine and leave overnight on cupboard, not in refrigerator.

Next morning, add:

½ c. flour
1 tsp. soda
3 Tbsp. melted shortening or oil
Pinch of salt

Beat separately the yolks and whites of 4 eggs. Add stiffly beaten whites last.

Thora Jackson

LONG TIME MUFFINS

2 c. water
5 tsp. soda
1 c. shortening
2 c. sugar
3 eggs
4 c. All-Bran cereal
2 c. 40 per cent flakes
1 Tbsp. salt
1 qt. buttermilk
5 c. flour

Boil water; add soda and let cool. Cream shortening and sugar together. Add eggs and mix well. Add other ingredients and mix together. Add cooled

water and soda. Keep covered in refrigerator. Chocolate chips and nuts may be added, if desired. Bake 20 minutes at 375°.

Martha May Ellett

COCONUT MUFFINS

2 c. sifted flour
½ c. sugar
1 c. flaked coconut
1 c. milk
3 tsp. baking powder
1 tsp. salt
1 egg, well beaten
¼ c. melted butter

Sift together the flour, baking powder, sugar, and salt into a bowl. Add coconut. Combine egg, milk, and melted butter; add dry ingredients and mix only enough to dampen flour. Spoon into greased muffin pans about ⅔ full. Bake at 400° to 425° for 20 to 25 minutes.

Erma Moosman

CRANBERRY BREAD

2 c. sifted flour
1 tsp. salt
1½ tsp. baking powder
½ tsp. soda
1 c. sugar
Juice and rind of 1 orange
1 c. cranberries
2 Tbsp. melted butter
Enough boiling water to make ¾ c. liquid, added with orange juice and butter
1 egg, beaten
½ c. chopped walnuts

Bake at 325° for 1 hour.

Nina Chappell

VELVET BANANA BREAD

5 large, ripe bananas
4 eggs, well beaten
1 c. shortening
2 c. sugar
4 c. sifted all-purpose flour
2 tsp. soda
1 tsp. salt
1 c. walnuts, chopped

Beat bananas until liquid; combine with eggs and set aside. Cream together shortening and sugar until fluffy. Add banana mixture and blend. Add sifted dry ingredients and stir until smooth. Fold in nuts. Pour into two well greased loaf pans. Bake at 350° for 45 to 50 minutes or until done. Makes 2 loaves.

Ethel Noyes

BANANA BREAD

3½ c. sifted flour
1½ tsp. soda
2½ tsp. cream of tartar
1 tsp. salt
⅔ c. shortening
1⅓ c. sugar
4 eggs, well beaten
2 c. mashed bananas

Sift flour with soda, cream of tartar, and salt. Cream shortening; add sugar and eggs and beat well. Add flour alternately with bananas. Pour into well greased loaf pans and bake 1 hour at 350°. Nuts may be added if desired.

Afton Taylor, Ellis D. Coombs, Rachel Baker

BANANA DATE NUT BREAD

1 c. sugar
3 bananas
½ c. chopped dates
1 tsp. soda
½ c. nuts
½ c. shortening
2 eggs
2 c. flour
½ tsp. salt

Mix together the sugar, shortening, eggs, and mashed bananas. After this is mixed, add the dates, then sift together the flour, soda, and salt. When flour is mixed in the mixture well, add the nuts. Bake 1 hour and 10 minutes at 350° in oiled loaf pan.

LaVern Taft

DATE NUT BREAD

4 c. dates, cut small
3 c. boiling water
2 c. sugar
6 c. flour
2 tsp. soda
1 tsp. salt
2 Tbsp. shortening
2 beaten eggs
1 tsp. vanilla
1 c. nuts, chopped

Cover dates with boiling water; cool. Add other ingredients. Bake in slow oven 1 hour. Makes 3 medium loaves.

Madge Taylor, Viola Rees

DATE NUT BREAD

1 tsp. soda
1 c. boiling water
2 Tbsp. melted butter
1½ c. flour
1 c. nuts
1 c. dates, cut fine
½ c. brown sugar
1 egg
½ tsp. salt

Sprinkle the soda over the dates and add the boiling water and let cool. Cream together the brown sugar and melted butter. Add the egg and add alternately the flour and salt with the cooled date mixture. Bake at 375° for 40 minutes. Makes one (1 pound) loaf.

Loyia Rees, Jessie Giles, Rachel Baker

DATE BREAD

2 c. hot water
1 (1 lb.) pkg. dates, cut up
1 tsp. soda

384-96

Let stand until cool, then add to the following batter:

½ c. shortening
1 c. brown sugar
2 eggs
2 heaping c. flour
2 tsp. baking powder
½ tsp. salt
1 c. chopped walnuts

Sift together flour, baking powder, and salt. Cream shortening and sugar; add eggs and beat until well mixed, then add dry ingredients and walnuts. Bake 40 minutes in 350° oven. (This can be baked in loaf pans for a date-nut loaf or in a flat cake pan and frosted with a lemon butter frosting and used as a cake.)

Nona Bee Jackson

ORANGE BREAD

Peelings from 4 oranges
1 c. sugar
¾ c. water

Cook ground orange peel in preceding syrup for 15 minutes.

½ c. sugar
½ c. shortening
2 eggs
4 c. flour
1⅓ c. milk
3 tsp. baking powder
½ tsp. salt

Prepare batter and add orange peel last. Bake 35 to 40 minutes in 350° to 375° oven. Nuts may be added. Makes 2 good-sized loaves.

Thora Jackson

CORN BREAD

1 c. flour
1 c. yellow corn meal
3 tsp. baking powder
1 tsp. salt
⅓ c. sugar
⅓ c. melted margarine
1 c. milk
2 eggs, beaten

Combine dry ingredients, then turn combined liquid ingredients into the dry ingredients and mix until combined. Bake at 400° for 20 to 25 minutes.

Lillian Munson

PUMPKIN BREAD

3½ c. flour
2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
2 tsp. soda
3 c. sugar

Sift together.

4 eggs
1 c. vegetable oil
⅔ c. water
2 c. pumpkin

Mix together and add to dry ingredients.

Add:

1½ c. raisins
1 c. chopped nuts

Bake in loaf pan or round cans (coffee), filled ½ full. Makes 2 loaves or 3 (1 pound) coffee cans. Grease cans and bake at 350° for 1 hour.

Luzenia Rees

PINEAPPLE CHEESE BREAD

2 c. sifted all-purpose flour
¾ c. sugar
3 tsp. baking powder
½ tsp. soda
½ tsp. salt
1 c. crushed pineapple
2 Tbsp. melted shortening
1 large egg
½ c. grated sharp Cheddar cheese
½ c. walnuts

Sift together flour, sugar, baking powder, soda, and salt. Stir crushed pineapple and shortening into lightly beaten egg. Add dry mixture to egg and pineapple. Stir quickly until all is moistened. Lightly stir in cheese and walnuts. Turn into greased loaf pan (9x5x3 inch). Bake in moderate oven (350°) about 1 hour or until browned and cooked completely in center. Cool completely before cutting.

Clieve Mathis

BROWN BREAD WITHOUT YEAST

This bread involves the sourdough jug. Instead of the usual sourdough biscuits or hot cakes, try a loaf!

To approximately a quart of sourdough, use the following. In a mixing bowl, put:

1 c. flour
¼ c. brown sugar or honey
1 rounded tsp. soda, dissolved in ¼ c. water
1 c. butter, melted
3 eggs

Whip together until well blended. Pour in the sourdough and mix well again. (Dough should be very heavy, almost as for kneading.) Pour into well greased pan for a loaf and bake at 350° for 45 minutes. Fruit or nuts may be added for a variation. (Mix your sourdough with brown flour.)

Nina Robison

HUSH PUPPIES

2 c. corn meal
1 c. flour
1 tsp. soda
1 tsp. baking powder
½ c. chopped onions
½ tsp. sugar
½ c. buttermilk
¾ c. water
½ c. melted margarine
1 egg

384-96

Sift together corn meal, flour, baking powder, soda, salt, and sugar. Place in a small bowl. Add onions, buttermilk, and water. Mix well. Add margarine and egg. Blend. Drop by small tablespoonfuls into preheated fat (310°). Cook until golden brown. Yields about 30.

Delta Maxfield

APPLE FRITTERS

1 c. sifted flour
½ c. milk
1 egg, beaten
1 tsp. lemon juice
1 tsp. baking powder
½ tsp. salt
1 Tbsp. melted butter
4 apples

Core and pare apples. Cut across in rings about ⅓ inch thick. Dip in preceding mixture and fry in deep fat. Serve with syrup and bacon or sausage. (Great for a special Sunday or company breakfast.)

Barbara Ekker

MERINGUE - NEVER FAIL

3 egg whites
½ c. sugar

Put egg whites and sugar in a large bowl; set in a pan of hot water until sugar is all dissolved and becomes syrupy, then beat until it stands in peaks. Spread on pie and bake in a 250° oven for 25 to 30 minutes. If you bake it slow, the water will not run out.

Merintha Johnson

NEVER FAIL PIE CRUST

4 c. flour
2 c. shortening (lard)
1 c. boiling water
1 tsp. baking powder
½ tsp. salt

Add hot water to shortening and then add flour, salt, and baking powder and mix.

Carla Chappell, Nina Chappell

NEVER FAIL PIE CRUST

2½ c. flour
1 c. shortening
½ tsp. salt
1 egg
1 Tbsp. vinegar

Cut shortening into flour and salt. Put egg into measuring cup and beat up a little with fork. Add vinegar and fill cup up to ½ cup with cold water. Carefully mix into flour. Better chilled a little while before using.

Anna T. DeLeeuw, Wanda Blackburn, Avagail Moore

NEVER FAIL PIE CRUST

4 c. flour
2 c. shortening
1 c. milk
1 Tbsp. vinegar
1 tsp. salt

Mix shortening, flour, and salt together. Add vinegar to milk, then to flour mixture. Roll out and mold into shells. Makes 3 pies.

Artie Taft, Beulah Peterson, Rachel Baker

PASTRY

3 c. flour, sifted
1 tsp. salt
1¼ c. shortening

Work these ingredients together until particles are size of small peas. Add ice cold milk (enough to make stiff dough). Roll and place in pans. This makes 3 small (8 inch) pies.

Myrtle Teeples

HOT WATER PIE CRUST

1 c. boiling water
2 c. shortening
4 c. flour
2 tsp. baking powder
1 tsp. salt

Pour 1 cup boiling water over shortening and stir in flour with 2 teaspoons of baking powder and salt. Place in refrigerator and chill.

Ellen Blackburn

NEVER FAIL PIE CRUST (110 years old)

3 c. flour
1⅓ c. lard or 1½ c. shortening (scarce)
6 Tbsp. water
1 Tbsp. vinegar
1 egg
1 tsp. salt

Cut lard or shortening into flour. Beat egg; add vinegar and water. Slowly add to flour and salt mixture. Do not mix more than necessary.

Leah Savage, Nancy Sorenson, Adonna Johnson

PIE CRUST

3 c. flour
1½ c. lard or shortening
2 Tbsp. vinegar
1 egg
½ c. (or more) water
1 tsp. salt

Mix as usual.

Erma Farmer, Clay Blackburn, Delta Maxfield

PIE CRUST

2½ c. flour
1 c. shortening or lard
½ tsp. salt
½ c. milk

Have this at room temperature.

Katie VanDyke, Grace Baker, Julia DeLange

CRUST

2 c. flour
¼ c. sugar
¾ tsp. salt
⅔ c. softened butter or margarine
1 Tbsp. grated lemon rind
1 slightly beaten egg

Sift together flour, sugar, and salt. Add butter or margarine until mixture resembles coarse meal. Add 1 tablespoon grated lemon rind. Add egg and toss until dough is moist enough to hold together. Divide in half and form two balls. Roll out half of dough on floured board to fit 9 inch pie pan. Fit loosely into pan but do not flute edge. Roll out remaining pastry for top crust and cut slits in it for steam to escape.

Dal Marr Hellstrom

FOOLPROOF PIE CRUST

3 c. flour
1 tsp. baking powder
1⅓ c. shortening
4 tsp. salt
1 tsp. sugar
1 egg, beaten
½ c. milk

Add salt, sugar, and baking powder to flour. Work in shortening with flour; beat egg and combine with milk. Add to dry mixture. Mix lightly to form dough.

Luana Turner

FAVORITE PASTRY

3 c. flour
1 tsp. salt
1¼ c. shortening
1 egg
1 Tbsp. vinegar
4 Tbsp. cold water

Mix egg, vinegar, and water together. Stir into the flour and shortening (which have been blended with two knives). Makes 2 complete 9 inch pies.

Berneal Hatch, Afton Taylor, Amanda Chidester

PIE CRUST

6 c. flour
1 tsp. salt
1⅓ c. lard
1 egg, whipped
1 Tbsp. vinegar
6 Tbsp. water

Blend flour, salt, and lard together, then add whipped egg, vinegar, and water. To make your crusts pretty and golden on top, whip 1 egg and 2 tablespoons of Wesson oil together and brush on. Makes enough for 3 or 4 pies.

La Vern Taft, Vee Christensen

MYSTERY PIE

½ c. nuts (pecans or walnuts)
15 soda crackers
3 egg whites
1 c. sugar
1 tsp. vanilla

Beat egg whites and fold in sugar; add nuts, rolled cracker crumbs, and vanilla. Bake at 325° for 20 or 30 minutes. When cool, cover with whipped cream.

Dal Marr Hellstrom, Clay Blackburn

HAWAIIAN PIE

1 (No. 2½) can crushed pineapple
1 c. sugar
½ to ¾ c. cornstarch

Crust:

16 to 24 graham crackers, crushed
¾ to 1 sq. butter

Make a crust of the graham crackers and butter; line pie tin, then pour cooled pineapple into crust. Serve with whipped cream.

Erma Farmer

PINEAPPLE CHIFFON PIE

small can crushed pineapple
pkg. lemon Jell-O
¼ c. sugar
Nuts
1 Tbsp. lemon juice
1 c. chilled evaporated milk

Heat pineapple to boiling point. Add Jell-O and sugar. Remove from heat and cool until mixture thickens. Add evaporated milk and lemon juice which have been whipped. Pour in pie crust and cover with nuts. Chill until firm.

Ethel Durfey

SOUR CREAM PINEAPPLE PIE

Tbsp. flour
tsp. salt
c. sugar
unbeaten egg
c. dairy sour cream
1 tsp. vanilla
¼ tsp. nutmeg
2 c. crushed pineapple
½ c. Angel Flake coconut
9 inch unbaked pastry shell

Sift together flour, salt and sugar; add egg, cream, vanilla, and nutmeg. Beat to smooth, thin batter. Stir in pineapple and coconut. Pour into pastry-lined pie pan and bake in hot oven (400°) for 15 minutes, then reduce heat to 350° and continue baking for 30 minutes. Remove from oven.

Top with Spicy Topping, made by mixing together:

c. sugar
c. flour
1 tsp. cinnamon
¼ c. butter

Mix well. Sprinkle over pie and return to hot oven (400°) for 10 minutes.

Jennie Curtis, Torrey

PINEAPPLE PIE

1 large can sliced pineapple
1 c. sugar
¼ tsp. salt
3 Tbsp. butter
3 egg yolks
2 or 3 Tbsp. cornstarch

Cut pineapple into small pieces. Add the pineapple juice and 1 cup water. Add the sugar and salt. Cook slowly for 15 or 20 minutes, then mix the cornstarch, egg yolks, and 1 cup cold water together. Beat with beater. Add this to the hot pineapple. Continue cooking for 10 minutes, stirring occasionally. Add butter just before removing from heat. Let cool. Pour into baked pie shells. Serve with whipped cream or meringue. This recipe makes filling for 2 pies.

Golda Jackson, Relia Ellett

PECAN PIE

1 c. Karo syrup
3 eggs
⅛ tsp. salt
1 tsp. vanilla
1 c. sugar
2 tsp. oleo, melted
1 c. pecans
1 unbaked pie shell

Mix together, beating eggs first until light, then add sugar and other ingredients, adding pecans last. Pour into pie crust. Bake at 400° for 15 minutes; reduce heat to 350° and bake 30 minutes longer. When pie is done, outer edge of filling should be set, center slightly soft.

Loma Blackburn, Clay Blackburn, Nancy Sorenson

PECAN PIE

3 eggs
2 Tbsp. flour
½ tsp. salt
1½ c. dark corn syrup
2 Tbsp. melted butter
¼ tsp. vanilla
½ c. sugar
1½ c. pecans
1 unbaked pie shell

Beat eggs; blend melted butter, flour, vanilla, sugar, salt, and syrup. Sprinkle pecans on bottom of pie shell and fill with mixture. Bake in hot oven at 425° for 10 minutes; reduce heat to 325° and continue baking for 40 minutes.

Nell Gifford, Fruita

PECAN PIE

tsp. baking powder
tsp. vanilla
tsp. salt
c. sugar
c. heavy cream
¾ c. fine soda cracker crumbs
3 egg whites
¾ c. pecans
1 Tbsp. confectioners sugar

Combine crumbs and baking powder. Combine egg whites, vanilla, and alt. Beat until stiff. Add the sugar gradually. Fold in nuts and crumb mixture. Spread in buttered pie pan. Bake at 350° for 20 to 35 minutes. Cool. Whip ream and confectioners sugar. Spread on torte. Cover with foil. Chill 8 hours r overnight. Serves 6.

Gerri Taft

RITZ PECAN PIE

20 Ritz crackers
¾ c. sugar
c. ground or chopped pecans
3 egg whites
1 pt. whipping cream (scant)

Crush crackers fine; mix crackers, nuts, and sugar. Beat egg whites until tiff. Fold into dry ingredients. Put in buttered aluminum pie pan and bake at 325° for 20 to 25 minutes or until brown. Cover with whipped cream and prinkle with coconut.

Nancy Sorenson

JELLO PIE FILLING

can condensed milk
½ to ¾ c. sugar
grated rind (orange or lemon)
1 pkg. Jell-O
½ c. boiling water

Chill well, then whip 1 large can milk. Add ½ to ¾ cup sugar and juice nd grated rind from 1 orange or lemon, according to flavor of Jell-O used. Dissolve 1 package Jell-O in ½ cup boiling water and add slowly to whipped ilk mixture. Pour into pie shells and chill. Serve with whipped cream.

1. Lime or lemon Jell-O will be mixed with lemon juice and rind.
2. Orange Jell-O will be mixed with orange juice and rind.

Phyllis Okerlund

STRAWBERRY PIE

box fresh strawberries
baked 9 inch pie shell
c. sugar
Tbsp. cornstarch
1 Tbsp. lemon juice
½ c. water
Red food coloring
Whipped cream

Cook crushed berries, lemon juice, sugar, and cornstarch until mixture ickens and is clear. Line pie shell with whole or halved strawberries. When first ixture is cool, pour over berries in pie shell. Refrigerate several hours. Serve pped with whipped cream.

Berta Taft

4-96

GLAZED RAISIN PIE

2 c. seedless raisins
2 c. water
⅔ c. sugar
3 Tbsp. cornstarch
¼ tsp. salt
¼ tsp. cloves
2 Tbsp. vinegar
2 Tbsp. butter
Pastry for 9 inch double crust

Heat raisins and water to boiling; stir in sugar, blended with cornstarch, salt, and cloves. Cook, stirring, until mixture boils, becomes clear, and thickens slightly. Remove from heat; stir in vinegar and butter and cool to lukewarm. Pour into pastry lined pie pan and cover with top crust, making slits for steam to escape. Bake in hot oven (425°) for 25 minutes. Remove from oven and cool, then glaze.

Glaze:

2 Tbsp. butter
2 tsp. cornstarch
¼ c. brown sugar
3 Tbsp. dark corn syrup

Melt butter; add cornstarch, brown sugar, and corn syrup. Heat to boiling and then cool before glazing pie.

Nellie Cannon, Torrey

CHERRY CREAM CHEESE PIE

1 (9 inch) crumb crust or 1 (9 inch) baked pastry shell
1 (8 oz.) pkg. Borden's cream cheese
⅓ c. lemon juice
1 tsp. vanilla
1 can prepared cherry pie filling
1 c. sweetened condensed milk

Beat cream cheese, which has been softened to room temperature, until fluffy. Gradually add sweetened condensed milk; stir until blended. Add lemon juice and vanilla; blend well. Pour into prepared crust. Chill 2 or 3 hours. Garnish with cherry pie filling.

Nancy Sorenson

CHERRY PIE

1 qt. pie cherries
2 c. sugar
1 tsp. red food coloring
1 tsp. almond flavoring
3 Tbsp. cornstarch (in water)

Place cherries in saucepan with sugar and coloring. Simmer for 30 minutes. This avoids that sour bite in a cherry. Add cornstarch; when thick, remove from stove and add almond flavoring.

Myrtle Teeples

SUPER LEMON PIE

Make a crust by mixing 16 crushed graham cracker crumbs with 1½ squares of margarine, melted, and pack as a lower crust into a pie pan.

Filling:

1 pkg. lemon Jell-O
1 can frozen lemonade (or juice of 1 lemon plus grated lemon rind)
⅓ c. sugar
1½ c. boiling water
1 large can evaporated milk

Bring water to boil. Dissolve Jell-O as package directs. Add sugar and frozen lemonade. Chill to jelly stage. Have evaporated milk in refrigerator trays until ½ inch of ice has formed around the edge; remove and whip until stiff. To this, add the gelatin mixture and using a rotary hand beater, whip until blended. Pour into the prepared pie shell. You may sprinkle crumbs of remaining crust over top, if so desired. This makes a large and high filling, wonderful for hot summer days.

Judy Taylor

LEMON MERINGUE PIE

1 c. sugar
2 Tbsp. cornstarch
2 Tbsp. flour
½ tsp. salt
1½ c. boiling water
3 egg yolks
2 lemon rinds (and juice)

Meringue:

2 egg whites (unbeaten)
½ c. sugar
Pinch of salt
Few drops of flavoring

Beat egg whites, salt, and water until thoroughly mixed. Place over boiling water and beat for 3 minutes or until stiff. Add flavoring. Pile on pie and brown or else leave as it is.

Katie VanDyke, LaVird Balle, Artie Taft

GERMAN SWEET CHOCOLATE PIE

1 (4 oz.) pkg. German's sweet chocolate
1⅔ c. (14½ oz.) evaporated milk
⅛ tsp. salt
1⅓ c. Angel Flake coconut
1 unbaked pie shell
¼ c. butter
1 c. sugar
3 Tbsp. cornstarch
2 eggs
1 tsp. vanilla
½ c. chopped pecans

Melt chocolate and butter over low heat, stirring until blended. Remove from heat. Gradually blend in evaporated milk. Mix sugar, cornstarch, and salt thoroughly. Beat in eggs and vanilla. Gradually blend in the chocolate mixture. Pour into pie shell. Combine coconut and nuts; sprinkle over filling. Bake at 375° for 45 minutes or until top is puffed. Filling will be soft but will set while cooling. Cool at least 4 hours before serving. Makes 10 to 12 servings since it is rich.

Luva Hiskey

84-96

BUTTERSCOTCH PIE

2¼ c. milk
1½ c. brown sugar
1 Tbsp. butter
3 Tbsp. flour
3 eggs
½ tsp. vanilla
⅓ tsp. salt

Scald milk. Mix flour, sugar, and salt together well. Pour hot milk into dry ingredients; stir until well mixed. Cook 25 minutes in double boiler, stirring occasionally to keep smooth. Pour mixture slowly into well beaten egg yolks, stirring vigorously to prevent lumping. Return to stove and cook 2 minutes longer. Add butter and vanilla last. After cooling, pour into baked pastry shell. Cover with meringue, made from the 3 egg whites and 4 teaspoons sugar. Brown. (Two eggs can be used and a little more flour.)

May Adams

BANANA CREAM PIE

¾ c. sugar
⅓ c. flour
⅛ tsp. salt
2 c. milk, scalded
½ tsp. vanilla
2 Tbsp. butter
2 eggs, well beaten

Combine butter, sugar, salt, flour, and eggs. Add milk slowly, stirring constantly. Cook over hot water until thick and smooth. Add flavoring and cool. Cover bottom of baked pastry shell with thinly sliced bananas. Sprinkle generously with coconut. Cover with cream filling and cool. Serve with whipped cream.

Thelma Taylor

CREAM PIE FILLING

2 c. milk
⅔ c. sugar
3 Tbsp. cornstarch
¼ tsp. salt
2 eggs, beaten
2 Tbsp. butter or margarine
1 tsp. vanilla

Heat milk to scalding. Combine the sugar, starch, and salt. Add to scalded milk and continue heating until boiling. Stir about ½ cup of the hot mixture into the eggs; pour back into the saucepan and cook an additional 5 minutes. Add the butter and vanilla. Bananas, coconut, peaches, strawberries, etc. may be added when mixture is cool.

DeOna Oyler

SILVER LAKE CREAM PIE

2 c. milk (thin cream)
1 c. sugar
1 egg
1 Tbsp. butter
4 Tbsp. cornstarch

Use one package of white or yellow cake mix. Spread the batter thinly into two drippers (10x14 inch). Bake at 375° until well done. Remove from drippers. Grate the rind of one orange and bring it to a boil in the milk; strain.

Stir the cornstarch into 2 tablespoons cold milk; add sugar, butter, beaten egg to milk and heat until thick. Add 1 teaspoon of lemon and spread warm filling between thin layers of cake.

Evangeline Tappan

GAY CHESS TARTS

Pastry for 9 inch 2 crust pie
2 eggs
½ c. butter
Pinch of salt
1 c. granulated sugar
¼ c. lemon juice
1 c. dark or light raisins
1 tsp. vanilla
½ c. coarsely chopped walnuts
½ c. heavy cream, whipped

Heat oven to 450°. Roll out all of pastry. Cut into 5 inch squares. Snugly fit each square into 2¾ inch pan; prick. Bake about 10 minutes or until golden. In saucepan, beat eggs slightly; stir in butter, salt, sugar, lemon juice, and raisins. Bring to full boil over low heat, stirring constantly. Refrigerate. At serving time, stir in nuts and vanilla. Spoon into tart shells and top with whipped cream.

Beatrice Brinkerhoff

GRAHAM APPLE TORTE

2 c. graham cracker crumbs
2 c. thick sweetened applesauce
1 c. drained, crushed pineapple
2 c. walnuts, broken

In a 9x9 inch pan, spread 1 cup of the crumbs evenly. Over this, pour a mixture of the applesauce, pineapple, and nuts. Top with the remaining cup of crumbs and chill overnight. Cut in squares to serve and top with whipped cream.

Hattie Baker

MARSHMALLOW PIE

1 (1 lb.) pkg. marshmallows
¾ c. milk
1 pt. cream

Combine milk and marshmallows in top of double boiler. Cook together until marshmallows are all melted. Cool. Whip cream and add to marshmallow mixture. Pour into graham cracker crumb crust and chill. May be served with whipped cream and nuts on top.

LaRee Olsen

MARSHMALLOW PIE

1 large pkg. marshmallows
¾ c. milk
1 c. cream, whipped

Heat marshmallows in milk until melted, then cool. Whip cream and fold into cooled marshmallows. Pour into graham cracker pie crust.

Graham Cracker Pie Crust:

2 Tbsp. powdered sugar
1 c. graham cracker crumbs
¼ c. melted butter

384-96

Mix powdered sugar with crumbs. Pour butter over crumbs and mix thoroughly. Press crumb mixture in bottom and sides of pie pan.

Mildred Wood

SWISS WALNUT PIE

1½ c. sugar
1¼ c. table cream
1½ c. walnuts
½ tsp. salt
1 tsp. vanilla

Topping:

½ c. whipping cream
Walnut halves

Caramelize the 1½ cups sugar in heavy skillet over low heat, stirring constantly, until sugar becomes a light brown liquid. Meanwhile, scald cream and add to hot caramelized sugar, a few drops at a time, gradually increasing amount and stirring constantly until mixture is smooth. Remove from heat and stir in remaining ingredients. Do not chop nuts. Spoon into 9 inch pastry lined pie pan. Top with remaining pastry. Seal edges. Bake at 375° for 25 to 30 minutes or until golden brown. Cool at least 2 hours; put on topping just before serving.

Dal Marr Hellstrom

PUMPKIN PIE FILLING

1 qt. canned pumpkin
4 eggs, beaten
1 c. white sugar
1 c. brown sugar
2 Tbsp. molasses
2½ tsp. pumpkin pie spice
½ tsp. salt
10 Tbsp. flour
1 qt. milk

In large double boiler, add pumpkin and milk; heat. Mix sugar, flour, salt, and spices together. Add to milk mixture. Cook well. Add eggs and molasses; cook until thick and creamy. Stir often. Cool and pour into baked pastry shells. Serve with whipped cream. Makes 4 pies.

Hazel Baker

PUMPKIN CHIFFON PIE

1 env. gelatin
¼ c. cold water
1¼ c. canned pumpkin
½ c. milk
½ tsp. ginger
½ tsp. cinnamon
½ tsp. nutmeg
1 c. brown sugar
3 eggs
½ tsp. salt

To beaten egg yolks, add ½ cup sugar, pumpkin, milk, salt, and spices. Cook until thick in a double boiler. Soften gelatin in cold water; add to pumpkin, mix well, and cool. When it begins to thicken, fold in stiffly beaten egg whites to which the other ½ cup sugar has been added. Pour in baked pie shell and let stand 4 or 5 hours until set.

Thelma Behunin

PUMPKIN PIE

1½ c. sugar
1 level tsp. cinnamon
1 level tsp. ginger
1 level tsp. salt
2 c. milk
4 c. pumpkin
1 tsp. baking powder
3 Tbsp. flour

Cook milk, spices, sugar, and flour; remove from stove. Cool slightly. Add the pumpkin. Pour into a baked pastry shell. Serve with whipped cream.

Elna Chappell

ORANGE PIE

1 pkg. Jell-O
1⅓ c. orange juice
¼ c. sugar
2 egg yolks

Heat juice, sugar, and egg yolks. Pour into Jell-O. Let set until almost firm.

Whip:

⅓ c. cream
2 egg whites

Fold cream in Jell-O mixture, then the egg whites. Pour into graham cracker crust. Top with whipped cream.

Evelyn Okerlund

PUMPKIN PIE

1½ c. cooked pumpkin (fresh or canned)
1 c. rich milk
1 c. sugar
¼ tsp. salt
¼ tsp. nutmeg
¼ tsp. cinnamon
2 eggs, slightly beaten
1 Tbsp. butter

Combine ingredients; mix thoroughly. Pour into pastry lined pie pan. Bake in hot oven (425°) for about 45 minutes or until an inserted knife comes out clean. Serve with whipped cream.

LaVern Taft

SQUASH PIE

1½ c. strained squash
1 c. brown sugar
½ c. white sugar
2 c. milk
1 tsp. cinnamon
½ tsp. salt
2 tsp. flour
½ tsp. vanilla
2 eggs

Mix first 7 ingredients; add to boiling milk. Cook in double boiler 2(minutes. Add eggs, slightly beaten. Remove from fire. Add vanilla and pour int baked pie shell. When cool, cover with whipped cream, sweetened with sug and vanilla.

Lila Bently, Ellen Brown, Ruth Wilso

1(

PUMPKIN CHIFFON PIE

2 tsp. unflavored gelatin
½ c. brown sugar, firmly packed
¼ tsp. salt
¼ tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. ginger
¾ c. mashed, cooked pumpkin
2 egg yolks
½ c. milk

Bake a regular pie shell from a favorite recipe. Blend thoroughly in a saucepan; cook over medium heat, stirring constantly.

Gerri Taf

Cakes, Cookies, Desserts

HANDY CHART OF KITCHEN MATH

(Size of Pans and Baking Dishes)

king need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? our fancy mold be the right size for the recipe? See below for the answers.

COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

4-cup baking dish:
- 9-inch pie plate
- 8x1¼-inch layer cake pan - **C**
- 7⅛x3⅛x2¼-inch loaf pan - **A**

6-cup baking dish:
- 8 or 9x1½-inch layer cake pan - **C**
- 10-inch pie plate
- 8½x3⅛x2⅛-inch loaf pan - **A**

8-cup baking dish:
- 8x8x2-inch square pan - **D**
- 11x7x1½-inch baking pan
- 9x5x3-inch loaf pan - **A**

10-cup baking dish:
- 9x9x2-inch square pan - **D**
- 11¾x7½x1¾-inch baking pan
- 15x10x1-inch jelly-roll pan

12-cup baking dish and over:

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:	
7½x3-inch "Bundt" tube pan - **K**	6 cups
9x3½-inch fancy tube or "Bundt" pan - **J** or **K**	9 cups
9x3½-inch angel cake pan - **I**	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan - **K**	12 cups
9x3½-inch fancy tube mold - **J**	12 cups
10x4-inch fancy tube mold (Kugelhupf) - **J**	16 cups
10x4-inch angel cake pan - **I**	18 cups
Melon Mold:	
7x5½x4-inch mold - **H**	6 cups
Spring-Form Pans:	
8x3-inch pan - **B**	12 cups
9x3-inch pan - **B**	16 cups
Ring Molds:	
8½x2¼-inch mold - **E**	4½ cups
9¼x2¾-inch mold - **E**	8 cups
Charlotte Mold:	
6x4¼-inch mold - **G**	7½ cups
Brioche Pan:	
9½x3¼-inch pan - **F**	8 cups

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A LOVE CAKE FOR MOTHER

1 can "Obedience"
1 pt. of "Neatness"
Several lb. of "Affection"
Some holiday, birthday, and everyday "Surprises"
1 can of "Running Errands" (Willing Brand)
1 box powdered "get up when I should"
1 bottle "Keep pleasant all day long"
1 can of pure "Thoughtfulness"

Mix well. Bake close to a warm heart and serve to "Mother" every day. Enjoyed better when served in large slices.

Barbara Ekker

SALAD DRESSING CAKE

2 c. flour
1 c. sugar
⅓ c. cocoa
1 tsp. baking powder
2 tsp. soda
1 c. salad dressing
1 c. warm water
Pinch of salt
Vanilla

Combine and mix thoroughly. Pour into floured bake pans and bake 30 minutes at 375°.

Harriet Noyes, Susan Ekker, Lois Eckersley

MAYONNAISE CAKE

2 c. flour
1 c. sugar
1 c. water
1 c. mayonnaise (not salad dressing)
2 tsp. soda
2 Tbsp. cocoa
1 tsp. vanilla

No shortening, eggs, or milk used. Mix flour, soda, and cocoa together and sift. Mix sugar, mayonnaise, water, and vanilla together and beat. Stir the two mixtures together and pour into two greased cake tins. Bake for 30 to 35 minutes at 350°.

Vonda Williams, Lois Eckersley

WACKY CAKE AND FROSTING

2½ c. flour
½ c. cocoa
1½ c. sugar
1½ c. water
1 tsp. salt
1½ tsp. soda
1½ Tbsp. vinegar
¼ c. cooking oil
1½ tsp. vanilla

Frosting:

1 c. sugar
¼ c. milk
¼ c. cocoa
½ stick margarine

Sift flour with cocoa, sugar, and soda into mixing bowl. Make a well in center; add water, vinegar, oil, and vanilla. Mix all for 1 minute. Pour into greased and floured 13x9x2 inch pan. Bake at 350° for 30 minutes.

Frosting: Combine all ingredients; bring to a boil and cook for 1 minute. Beat until smooth and thick enough to spread. Spread on cake. Yields 24 servings.

Ilda Johnson, Jeannine Hunt

BOILED RAISIN CAKE

¾ c. shortening
2 c. water
½ pkg. raisins
1½ c. sugar
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. cloves
Nuts
½ tsp. salt
1 tsp. soda
2 tsp. baking powder
2½ to 3 c. sifted flour

Boil the shortening, water, raisins, sugar, and spices together for 4 minutes, then cool. Add rest of ingredients.

Nina Brinkerhoff, Ruth Taylor

CHOCOLATE ROLL

6 Tbsp. sifted cake flour
6 Tbsp. cocoa
½ tsp. baking powder
¼ tsp. salt
¾ c. sugar
4 eggs, separated
1 tsp. vanilla
¼ c. powdered sugar

Sift together 3 times the flour, cocoa, baking powder, and salt. Fold sugar gradually into egg whites which have been beaten stiffly. Fold egg yolks, which have been beaten until thick and lemon colored, into the whites. Add vanilla; fold in flour mixture. Pour into greased pan (15x10 inch), lined with greased waxed paper and bake at 325° for about 15 minutes. Remove from oven quickly, loosen edges, turn upside down on cloth dusted with powdered sugar. Remove waxed paper; dust again with powdered sugar. Roll up like jelly roll until cool. Unroll and spread with whipped cream, then reroll. Chill. May be iced with chocolate frosting before slicing.

Ora Morrell

JELLY ROLL

1 c. sugar
4 eggs
½ tsp. salt
½ c. boiling water
1½ c. flour
2 scant tsp. baking powder
1 tsp. lemon or vanilla

For 20 minutes, beat together 1 cup sugar and 4 eggs. Add salt and 1 cup flour; beat thoroughly, then add ½ cup flour with 2 scant teaspoons baking

powder. Flavor with 1 teaspoon lemon or vanilla, stirring in gently; add ½ cup boiling water. Stir briskly. Pour into a well greased pan. Bake in a moderate oven (about 350°) for 20 minutes. When done, turn out onto a damp cloth. Spread with jelly and roll, keeping cloth close to roll and it will not break.

Rulla Turner, LaPreal Chappell, Rena Chappell

MINCEMEAT FRUIT CAKE

2 c. mincemeat
1¼ c. raisins
1 c. sugar
½ c. margarine, melted
1 c. nuts
2 eggs, separated
2 tsp. vanilla
2 c. flour
1½ tsp. baking powder
½ tsp. baking soda
½ tsp. salt
Gumdrops or fruit mix (if desired)

Mix together mincemeat, raisins, sugar, margarine, nuts, egg yolks, and vanilla. Add flour, baking powder, baking soda, and salt. After mixing well, fold in stiffly beaten egg whites. Bake in 375° oven for 30 minutes to 45 minutes, depending on the size of cake.

Deona Oyler

APPLESAUCE CAKE - NEVER FAIL

½ c. shortening
1 egg
2 c. flour
1 tsp. soda
1 tsp. cinnamon
¾ tsp. salt
1 c. sugar
1 c. sweetened applesauce
1 c. raisins
½ tsp. allspice
¼ tsp. cloves

Cream until light and fluffy the shortening, sugar, and egg. Add dry ingredients alternately with the applesauce, adding flour first and last. Pour into greased loaf pans and bake at 350° for 1 hour. Dates, nuts, or gumdrops may be added.

Lavern Taft

FRUIT CAKE

1 c. butter
1 c. granulated sugar
4 eggs
1 lb. ground raisins
1 lb. ground walnuts
1 lb. chopped gumdrops
1 lb. chopped dates
6 medium apples, ground, or 1 pt. applesauce
1½ c. sour milk or buttermilk
4½ c. flour
1 Tbsp. cinnamon
1 tsp. ginger (scant)
1 tsp. nutmeg
1 tsp. cloves
1 Tbsp. soda, dissolved in 1 Tbsp. hot coffee

Cream butter; add sugar and mix well. Add beaten egg. Dredge fruit in part of flour. Sift remaining dry ingredients and add alternately with milk; add

364-96

soda and hot coffee and mix well. Add fruit and nuts and mix thoroughly. Bake in greased loaf pans, filled ¾ full, for 1½ hours.

Avagail Moore, Luceal Curtis, Dortha Taylor

APPLESAUCE FRUIT CAKE

¼ c. shortening
1 c. sugar
2 c. sifted flour
1 c. cold applesauce
1 c. raisins
1 c. chopped nuts
1 tsp. soda
1 tsp. cinnamon
¼ tsp. cloves

Cream shortening and sugar, then add all other ingredients. Bake in floured loaf tins 40 minutes in moderate oven (350°). Wrap and store away.

Nita Allen

FRUIT CAKE

2 c. sugar
2 cubes margarine
4 eggs
1 c. molasses
1 tsp. soda
1 c. prune juice
1 c. pitted prunes
5 c. flour
2 lb. raisins
1 c. cornstarch
5 tsp. baking powder
1 tsp. salt
3 Tbsp. cocoa
2 tsp. cinnamon
1 tsp. ginger
1 tsp. cloves
1 lb. walnuts
2 pkg. dates

Cream sugar, margarine, and eggs. To the molasses, add spices and soda, then add to mixture. Add prune juice. To the flour, add baking powder and salt, then add fruit. Bake in 350° oven for ½ hour. Turn oven down to 325°. Bake ½ hour.

Katie VanDyke

APPLESAUCE FRUIT CAKE

1 c. sugar
¼ c. shortening
1 c. applesauce
2 c. flour
1 tsp. soda, mixed with 2 Tbsp. water
¼ tsp. cloves
1 tsp. cinnamon
1 c. gumdrops
½ c. nuts
1 c. candied fruit
¼ tsp. nutmeg
1 c. raisins
1 tsp. baking powder
1 egg
¼ tsp. salt

Cream sugar and shortening. Add applesauce, then soda mixture. Stir well, then add the egg. Sift the baking powder and spices with the flour and add to the applesauce mixture. Mix well. Bake 1½ hours at 300°.

Shirley Jackson

DARK FRUIT CAKE

1 c. butter or shortening
1 c. molasses
4 eggs
2 tsp. soda
1 tsp. cloves
½ tsp. allspice
1 tsp. nutmeg
1 pkg. fruit mix
1½ c. white or 2 c. brown sugar
1 c. sour milk
6 c. flour
2 tsp. cinnamon
½ lb. currants
1 lb. raisins
1 c. walnuts

Boil raisins and currants in cup of water until dry and let cool. Cream sugar and shortening. Add molasses; beat again. Add spices and soda to flour. Add sour milk and flour alternately. Dredge fruit and nuts with a little flour.

Amanda Chidester

GROUND RAISIN CAKE

1 c. sugar
1 c. raisins, ground
1 tsp. soda
2 eggs, separated
½ c. shortening
1 c. hot water
Pinch of salt
2 c. flour

Cream sugar and shortening together. Add egg yolks. Put hot water on raisins. Let stand until cool. Add soda. Add to creamed mixture. Add flour and salt. Last, add stiffly beaten egg whites. Bake 30 minutes at 375° in 2 cake pans.

Cleo Oyler, Una Pace

GROUND RAISIN CAKE

½ c. shortening
1 c. sugar
1 c. ground raisins
2 eggs
1 c. hot water
1 tsp. baking powder
1 tsp. soda
½ tsp. salt
2 c. flour (maple flavor)

Cream sugar, shortening, and eggs. Add ground raisins and hot water. Stir; add dry ingredients.

Vera Jones, Mary Ellett, Myrna Larsen

GROUND RAISIN CAKE

1 c. ground raisins
1 c. hot water
1 tsp. soda
½ tsp. salt
¼ tsp. maple flavor
1 c. sugar
½ c. shortening
2 c. flour
2 eggs
1 c. nuts

Caramel Icing:

1 c. brown sugar
1 c. white sugar
½ cube butter
2 Tbsp. Karo syrup
½ c. canned milk

384-96

Boil slowly to soft ball. Grind raisins; add to hot water and soda. Cream shortening and sugar; add eggs, salt, and flour. Add flour last. Bake in oven at 400° for 25 minutes.

Lynn DeLeeuw, Amanda Chidester, Relia Ellett

CHEESE CAKE

1 (8 oz.) pkg. Philadelphia cream cheese
1 large can condensed milk
1 pkg. lemon Jell-O
1 c. hot water
32 graham crackers
1 cube butter
1 c. sugar
2 tsp. vanilla

Take cream cheese out of refrigerator. Put condensed milk in freezing compartment. Mix Jell-O and hot water and put in refrigerator until set like egg whites. Crush the graham crackers, melt butter, and mix. Put half in dripper and save half for top. Whip Jell-O mixture until light and fluffy. Cream cheese with sugar and vanilla. Whip canned milk and mix with Jell-O and creamed cheese mixture. Pour over crumbs. Put remaining crumbs on top and set in refrigerator.

Deona Oyler

ICEBOX CAKE

1 c. shortening
1 c. white sugar
¼ c. warm water
4 eggs, separated
1 c. milk
2½ c. flour
1 c. brown sugar
1 tsp. red cake coloring
½ yeast cake
3 tsp. cocoa
½ tsp. salt
1 c. nuts
1 c. raisins
1 tsp. soda
3 Tbsp. warm water
Vanilla
Nuts
Raisins

Heat milk; add brown sugar. Put cocoa in flour. Separate eggs and whip egg whites last. Dissolve yeast in warm water. Let stand overnight. Before baking, add the soda, warm water, vanilla, nuts, and raisins. Bake at 350° for 1 hour.

Lorna Blackburn

DEON'S CAKE

1 c. oatmeal
1 cube butter
1½ c. boiling water
1 c. brown sugar
1 c. white sugar
1½ c. flour
Salt
1 tsp. cinnamon
1 tsp. soda
1 c. nuts
2 eggs

Mix oatmeal, butter, water, and sugars. Let stand 3 minutes. Mix the rest the ingredients. Bake at 350° for 40 minutes. Let cool.

Frosting:

1 Tbsp. butter
1 c. nuts
1 c. coconut
1 egg
½ c. sugar
¼ c. cream

Boil 1 minute.

Thelma Taylor

CARROT CAKE
(Good)

1⅓ c. Wesson oil
2 c. sugar
2 c. shredded carrots (raw)
1 c. chopped walnuts
1 tsp. lemon extract
4 eggs
1 small can crushed pineapple
3¼ c. flour
1 tsp. baking powder
½ tsp. soda
½ tsp. salt

Frosting:

1 (8 oz.) pkg. cream cheese
1 cube margarine
Powdered sugar

Beat eggs until lemon colored; add sugar. Beat until light and fluffy; add oil and beat well. Add carrots and pineapple, then dry ingredients that have been sifted 3 times; fold in nuts. Bake in 2 loaf tins at 325° for 1 hour. Melt butter in top of double boiler; add cream cheese. Blend well, then add enough powdered sugar to make right consistency to spread.

Alta Albrecht, Ethel Taylor, Inez Jenson

CARROT CAKE

2 c. flour
1½ c. oil
2 tsp. cinnamon
4 eggs
3 c. grated carrots
2 tsp. soda
½ tsp. salt
2 c. sugar
2 tsp. vanilla

Combine flour, soda, cinnamon, and salt. Mix together oil and sugar with dry ingredients. Add carrots and eggs alternately. Add vanilla. Bake at 350° for 45 minutes.

Lila Bentley

ICING FOR CARROT CAKE

oz. cream cheese
tsp. vanilla
stick margarine
1 box powdered sugar
1 can coconut
½ c. nuts

Cream the margarine, powdered sugar, and cheese together. Add vanilla, coconut, and nuts.

Lila Bentley

SISTER CAKE

1 qt. potato water
A little sugar
1 yeast cake

Dissolve yeast and sugar in potato water. Let stand and rise before using in the cake.

2 c. sugar
1 cube butter
1 pkg. currants or raisins
4 eggs
1½ pt. cream
2 tsp. cardamom

Mix all together and add enough flour to make a soft dough that will spread in a greased and floured pan. Let it rise until lightened, then bake. Citron or nuts may be added if desired.

Nita Allen

OLD-FASHIONED NUTMEG CAKE

¼ lb. butter (1 cube)
¼ c. shortening
1½ c. sugar
½ tsp. vanilla
2 c. flour
¼ tsp. salt
1 tsp. baking powder
1 tsp. soda
2 tsp. nutmeg
1 c. buttermilk
3 beaten eggs
1 c. walnuts

Cream butter, shortening, and sugar. Add flour and other ingredients.

Icing:

1 c. coconut
1 tsp. vanilla
1 Tbsp. butter
¼ c. cream
1 c. brown sugar

Mix together and spread over cake and return to oven under broiler and let become a light brown.

Berneal Hatch

APPLESAUCE CAKE

1¾ c. sifted flour
½ tsp. salt
½ tsp. allspice
¼ tsp. cloves
1 c. sugar
1 c. unsweetened applesauce
1 tsp. soda
1½ tsp. cinnamon
1 tsp. nutmeg
½ c. shortening
1 egg
1 c. chopped walnuts

Sift flour, soda, salt, and spices together. Cream shortening with sugar; add applesauce alternately with dry ingredients in small amounts, beating well. Bake at 350° for 45 to 60 minutes.

Ellen Brown, Irene Ellett

APPLESAUCE CAKE

2 c. sugar
1 c. lard
3 c. applesauce
2 tsp. salt
4 Tbsp. chocolate (if you want chocolate)
4 c. flour
4 tsp. soda
½ tsp. cloves
½ tsp. allspice
½ tsp. nutmeg
1 c. nuts
1 c. raisins

Bake at 350° for 1 hour. Makes 3 loaves.

Marva Baker, Verla Taylor, Avagail Moore

PUMPKIN CAKE

2¼ c. flour
3 tsp. baking powder
½ tsp. salt
¼ tsp. soda
1½ tsp. cinnamon
½ tsp. ginger
½ tsp. allspice
½ c. shortening
1 c. brown sugar
½ c. white sugar
1 egg or 2 egg yolks
¾ c. buttermilk
¾ c. pumpkin
½ c. nuts

Cream shortening and sugars; add eggs, then milk that has had the soda dissolved in it, alternately with dry ingredients. Last, add pumpkin and nuts. Put in 8 inch layer pans that have been greased and floured or tube pan. Bake at 350° for 30 to 35 minutes or until done.

Gwen Allen, Ora Morrell, Avagail Moore

PINEAPPLE CHEESE CAKE

40 graham crackers
1 Tbsp. powdered sugar
½ c. hot water
1 (6 or 8 oz.) pkg. cream cheese
1 c. sugar
1 stick melted margarine
1 (3 oz.) pkg. lemon Jell-O
1 tall can chilled Lucerne milk
1 c. drained, crushed pineapple

Mix the crackers, margarine, and powdered sugar together. Line a 13x9 inch pan, then mix the 3 ounce package of lemon Jell-O in the ½ cup hot water and set it aside. Whip the milk until it stands up in peaks, then add the cream cheese, sugar, crushed pineapple and pour into the lined pan and put in refrigerator until chilled.

Marilyn Scott

ORANGE CAKE

¾ c. shortening
1½ c. sugar
3 eggs
Grated rind of 1 orange
3 c. sifted cake flour
Enough red and yellow food coloring to make cake orange color
3½ tsp. baking powder
¾ tsp. salt
½ c. orange juice
1 Tbsp. lemon juice
½ c. water

Orange Frosting:

1 lb. powdered sugar, sifted
Juice of 1 orange
Orange coloring
2 Tbsp. butter or shortening
Enough canned milk or cream to make icing creamy

Cream shortening; add sugar gradually, creaming until fluffy, then add eggs, one at a time, beating well after each addition. Add orange rind. Sift dry ingredients 3 times and add alternately with liquids to creamed mixture. Pour into 9 inch layer pans (2) and bake for 25 to 30 minutes at 350°. When cool, spread with orange frosting.

Rulla Turner, Vera Taylor, Della Chaffin

ORANGE KISS ME CAKE

1 large orange
1 c. raisins
⅓ c. walnuts
2 c. flour
1 tsp. soda
½ c. shortening
2 eggs
1 c. milk

Grind orange (save juice), raisins, and walnuts together. Sift together flour, salt, and soda. Mix sugar, shortening, eggs, and milk together. Combine all dry ingredients with sugar-shortening mixture. Add ground orange, raisins, and walnuts, also orange juice. Bake at 350° for 40 to 50 minutes. This cake is especially good with chocolate fudge frosting and garnished with finely chopped walnuts.

Nona Bee Jackson

ORANGE CAKE

1 c. shortening
1 c. sugar
3 eggs
1 tsp. vanilla
Grated rind of 2 oranges
1 c. sour milk
3 c. flour
1 tsp. baking powder
1 tsp. soda
1 c. ground raisins
1 c. nuts

Cream shortening and sugar; add eggs, vanilla, and grated rind. Add milk and sifted dry ingredients alternately. Add raisins and nuts. Bake in 13x9 inch pan at 350°.

Frosting:

1 c. sugar **Juice of 2 oranges**

Combine sugar with juice (heating slightly will help dissolve sugar). Let cake stand for 10 minutes after baking, then pour frosting over cake.

Darlene Chapman, Remola Woolsey

LAZY DAISY OATMEAL CAKE

1¼ c. boiling water
1 c. Quaker Oats
½ c. butter or margarine, softened
1 c. granulated sugar
1 c. firmly packed brown sugar
1 tsp. vanilla
2 eggs
1½ c. sifted flour
1 tsp. soda
½ tsp. salt
¾ tsp. cinnamon
¼ tsp. nutmeg

Frosting:

¾ c. butter or margarine, melted
3 Tbsp. half & half
¾ c. coconut
¼ c. firmly packed brown sugar
⅓ c. chopped walnuts
¼ tsp. vanilla

Pour boiling water over oats; cover and let stand 20 minutes. Beat butter until creamy; gradually add sugars and beat until fluffy. Blend in vanilla and eggs. Add oats mixture; mix well. Sift together flour, soda, salt, cinnamon, and nutmeg. Add to creamed mixture; mix well. Pour batter into well greased and floured 9x13 inch pan. Bake in moderate oven (350°) for 50 to 55 minutes. Do not remove cake from pan.

Frosting: Combine all ingredients. Spread evenly over cake. Broil until bubbly. Serve warm or cold. Makes 1 (9 x 13 inch) cake.

Audrey DeLeeuw, Emma T. Forsyth, Audrey Taylor

OATMEAL CAKE

1 c. oatmeal
1½ c. boiling water
1 c. brown sugar
1 c. white sugar
2 eggs
1½ c. shortening
1½ c. flour
1 tsp. soda
½ tsp. cinnamon
½ tsp. salt
½ tsp. pumpkin pie spice
½ tsp. mace (optional)

Pour boiling water over oatmeal and let stand 20 minutes. Mix the rest of the cake ingredients, then add oatmeal and bake 40 minutes at 350°.

Topping for Cake:

6 Tbsp. butter
¼ c. milk
½ c. brown sugar
1 tsp. vanilla
1 c. coconut
½ c. chopped nuts

Mix together and spread on cake and broil until brown.
Avagail Moore, Gwen Allen, Deona Oyler, Ione Blackburn

FOURTEEN-KARAT CAKE

2 c. plain flour
1¾ c. sugar
1¼ c. cooking oil
2 tsp. salt
3 c. grated carrots (uncooked)
4 large eggs
1 tsp. soda
2 tsp. cinnamon
1 tsp. baking powder
1 c. nuts

Frosting:

1 box sifted powdered sugar
1 stick butter or margarine
1 c. pecans
1 (8 oz.) pkg. cream cheese
2 tsp. vanilla
1 c. coconut

Mix dry ingredients together. Add cooking oil and stir well. Add eggs, one at a time, mixing well. Add carrots and mix well. Bake in 3 (8 inch) layers at 350° for 25 to 30 minutes.

Renea Albrecht, Joan Taylor

ANNIVERSARY CAKE

2½ c. applesauce
2 c. sugar
1 c. shortening
3 eggs
1½ tsp. cinnamon
½ tsp. allspice
3 tsp. soda, dissolved in a little water
½ tsp. salt
4½ c. flour
1 c. ground raisins
1 c. chopped nuts

Cream shortening and sugar thoroughly; add eggs and beat well. Add applesauce, then sifted dry ingredients. Beat until smooth. Fold in raisins and nuts. Grease and flour cake pans, loaf pans, or 3 round cake pans. Bake at 325° for 1 hour and 15 minutes.

Hazel Baker

MYSTERY CAKE

1 (No. 2½) can fruit salad or cocktail
2 eggs, slightly beaten
1 c. flour
1 c. sugar
1 tsp. soda
1 c. brown sugar
½ c. chopped walnuts

Drain fruit and mix with eggs. Mix flour, sugar, and soda. Combine preceding. Pour batter in greased and floured pan. Bake 45 minutes at 375°. Serve warm. Before putting cake in oven, cover top with brown sugar and walnuts.

Ardeen Chappell, Loa Johansen, Bernice Chappell

FRUIT COCKTAIL CAKE

2 c. flour
1 can fruit cocktail
1 tsp. soda
1 c. sugar
2 eggs

Mix all together; put in pan lined with tin foil, then sprinkle top with brown sugar and nuts. Bake at 350° for about 30 minutes.

Topping:

½ stick butter
½ c. milk
½ c. coconut
3 Tbsp. sugar

Boil 3 minutes. Pour on top of cake when baked.

Jesse Giles, Beth Mangum, Carol Williams

ELSIE OSTBERG'S FAVORITE CAKE

3 c. flour
2 c. sugar
2 c. milk
1 c. melted butter
4 eggs
3 tsp. baking powder
1 tsp. salt
1 tsp. Schilling lemon extract

Place flour, sugar, and salt in large mixing bowl. Add milk, butter, and eggs. Stir until satin smooth. Bake in a 375° oven in 10x14 inch pan.

Evangeline Tappan

PRUNE CAKE

1 c. sugar
½ c. butter
3 eggs, separated
1 c. sour cream
1 tsp. soda
1 tsp. baking powder
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. allspice
1 c. stewed, cut prunes
¼ tsp. salt

Frosting:

1 c. sugar
1 c. sour cream
Butter (size of egg)
1 egg
¼ tsp. salt
1 c. nuts

Mix all ingredients together and boil for 5 minutes. Add 1 teaspoon vanilla and beat until cool. Spread on cake. Cream butter and sugar; add cream and yolks of eggs. Beat well; add flour and spice. Add prunes. Add soda to egg whites and beat until stiff. Fold egg whites into batter. Bake at 350° for 30 to 35 minutes.

Amanda Chidester

TOMATO JUICE CAKE

¾ c. shortening
1 c. tomato juice
2 c. raisins
½ c. nuts
1 tsp. soda
1 tsp. nutmeg
½ tsp. cloves and salt
1½ c. sugar
2 eggs
½ c. water raisins were cooked in
1 tsp. baking powder
2 tsp. cinnamon
3 c. flour

Cream shortening with sugar; add eggs, tomato juice, and water. Add remaining ingredients and bake in a 350° oven for 30 to 35 minutes.

Ella Jenson, Ruth Tracy

ANGEL FOOD CAKE

12 large egg whites
1½ c. sugar
1½ tsp. cream of tartar
¼ tsp. almond extract
1 c. plus 2 Tbsp. sifted cake flour
¼ tsp. salt
1 tsp. vanilla or lemon extract

Sift ½ of the sugar and flour 4 times. Add salt to egg whites and whip until frothy. Add cream of tartar and continue whipping. Add extract and 1 cup sugar gradually. Whip until whites are stiff but not dry and will stand in peaks. Fold in flour and sugar mixture carefully. Pour into large ungreased angel food cake pan and place in oven on center rack. Bake 40 minutes at 350° in preheated oven or until done. Take from oven and invert pan until cold before removing.

Wynona Mulford

SPONGE CAKE

7 or 8 eggs, beaten separately and stiff
1 c. sugar
½ c. lemon juice
½ tsp. cream of tartar
1½ c. flour, sifted
½ tsp. baking powder

Add ½ cup sugar to egg whites when beating. Add ½ cup sugar to egg yolks and beat. Add lemon juice to yolks and add flour and baking powder. Mix in ½ teaspoon cream of tartar to egg whites when frothy, then add to egg yolks and mix. Pour into cake pan and bake at 350° for one hour.

Phyllis Heaton, Lola Anderson

TINY TIM CAKES

1 c. walnuts, chopped
1½ c. mixed, candied fruit and peels
1 (14 oz.) pkg. date bar mix
⅓ c. all-purpose flour
¾ tsp. baking powder
1 tsp. pumpkin pie spice
2 eggs, well beaten
2 Tbsp. honey
½ c. thick applesauce
½ c. mincemeat

Grease and flour tiny cupcake tins. Turn contents of date bar mix package into bowl; add flour, baking powder, and spice. Stir to blend. Add eggs, honey, applesauce, and mincemeat and fruit mix. Spoon into pans, filling ⅔ full. Bake at 375° for 15 minutes. Remove to wire racks to cool thoroughly before storing or wrapping in foil. Serve plain or iced. Makes about 6 dozen.

Beth Mangum

BAKED APPLE CRISP

4 c. sliced apples
½ c. flour
½ c. butter or margarine
½ tsp. salt
1½ c. water
1 c. brown sugar
⅓ c. chopped nuts
1 c. grated cheese

Put apples and water in pan. Sweeten to taste. Add lemon extract and nutmeg to taste and salt. Cook for a while before you add flour mixture. Combine flour, brown sugar, and butter. Cut until pieces are the size of peas. Add grated cheese and nuts. Sprinkle over apples. Bake at 350° until apples are done and a nice brown. Serve with whipped cream or whipped dry milk, using 1 cup ice water and 1½ cups dry milk and ½ teaspoon lemon juice. Whip until thick and add ½ cup sugar and 1 teaspoon vanilla.

Vonda Williams

BAKE A PIE CAKE

½ c. shortening
2 eggs
2 c. flour
2 tsp. nutmeg
1 tsp. salt
1 c. walnuts
½ c. sugar
1 tsp. vanilla
1 tsp. soda
2 tsp. cinnamon
5 c. apples (raw), diced
4 Tbsp. hot water

Cream shortening, sugar, and eggs. Add half of the sifted dry ingredients. Beat in 2 tablespoons hot water. Add remaining flour and 2 more tablespoons hot water. Stir in the apples and nuts. Bake at 350° for 35 to 45 minutes.

Rachel Baker

LEMON POUND CAKE

1 pkg. yellow cake mix
1 pkg. lemon instant pudding
4 eggs
½ c. Crisco oil
1 c. water
1 tsp. nutmeg
1 tsp. vanilla
1 tsp. lemon extract

Mix all ingredients together and beat for 4 minutes. Bake for 1 hour tube pan at 325°.

Make icing by combining:

1½ c. powdered sugar
2 Tbsp. melted butter
The juice and grated rind of 1 lemon

Frost cake while hot.

Nina Chappell, Iva Nebiker, Clay Blackburn

BUTTERSCOTCH MORSELS CAKE

1 c. sugar
⅔ c. shortening
2 eggs
½ tsp. vanilla
½ tsp. salt
2 c. flour
1 Tbsp. cocoa
1 c. boiling water
1 tsp. soda
1 c. chopped dates
1 c. chopped walnuts
1 (6 oz.) pkg. butterscotch morsels

Add soda and chopped dates to boiling water and cool. Cream shortening, sugar, and eggs together. Add liquid from dates; beat. Add dry ingredients; beat, then fold in dates. Put in oblong pan (9x15 inches) and cover with walnuts and butterscotch morsels and bake 45 minutes at 350°.

LaPreal Chappell

DEPRESSION CAKE

1 c. raisins
2 c. water
2 c. flour
1 tsp. soda
½ tsp. salt
1 c. sugar
2 Tbsp. shortening

Cook raisins in water until one cup of liquid is left. Add sugar and shortening. Bake at 350° for about 1 hour. Nuts and dates may be added.

Rula Turner

BURNT SUGAR CAKE AND FROSTING

¾ c. sugar
½ c. shortening
1¼ c. sugar
2 well beaten egg yolks
1 tsp. vanilla
2½ c. flour
2½ tsp. baking powder
½ tsp. salt
1 c. water
2 stiffly beaten egg whites

Frosting:

2 c. sugar
¾ c. light cream
½ c. burnt sugar syrup
Dash of salt

Put ¾ cup sugar in pan over medium heat and stir until it melts. Remove from stove and add 1 cup hot water. Allow to stand until sugar dissolves. This will make one cup syrup. Cream together shortening and sugar and add egg yolks and vanilla. Sift the dry ingredients. Mix together 1 cup water and ½ cup burnt sugar syrup and add alternately with flour to mixture. Fold in stiffly beaten egg whites. Bake at 400° for 30 minutes. Add nuts if desired.

Frosting: Mix together all ingredients and beat until sugar is dissolved. Cook without stirring until a small amount of mixture forms a very soft ball in

cold water. Cool and add 1 teaspoon vanilla. Beat until smooth and of the right consistency to spread.

LaWana Morrell, Thora Jackson

GRANDMA'S CHERRY CAKE

½ c. butter or margarine
1½ c. brown sugar
3 eggs, separated
⅔ c. thick sour cream or 1 c. buttermilk
1 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
½ tsp. cloves
Pinch of salt
1 c. nuts, chopped (pecans)
1 c. sweet cherries
2⅔ c. flour
2½ tsp. cornstarch
1 c. chopped dates
1 c. gumdrops

Cream butter and sugar; add egg yolks, sour cream, and spices. Add nuts, cherries, and flour. Fold in stiffly beaten egg whites. Bake at 325° for 1 hour.

Peggy Ellett

BANANA CAKE

1 c. sugar
½ c. shortening
1 tsp. soda in ½ c. sour milk
2 eggs, separated
1 c. mashed bananas
1 tsp. baking powder
2 c. flour, sifted
1 c. nuts
Vanilla

(Pineapple juice in icing is good.) Use ½ teaspoon vinegar to sour milk. Have milk lukewarm. Cream shortening; add sugar. Beat until light; add egg yolks and continue beating. Add mashed bananas and milk alternately with flour and baking powder which have been sifted together 3 times. Add nuts and egg whites that have been beaten until stiff but not dry. Bake in a greased loaf pan 45 minutes to 1 hour.

Nancy Sorenson

WHITE NUT CAKE

¾ c. butter
2 c. sugar
1 c. milk
3 c. flour
1 c. chopped walnuts
3 tsp. baking powder
½ tsp. salt
1 tsp. vanilla
6 egg whites

Beat egg whites to stiff froth. Cream butter and sugar. Add milk and flour gradually, then nuts; beat thoroughly. Last, fold in the eggs. Bake in moderate oven (350°) for about 30 minutes.

LaPreal Chappell

PINK CHERRY CAKE

1 c. sugar
1 cube margarine
2 eggs
1 c. milk
2 c. less 2 Tbsp. flour
2 Tbsp. cornstarch
3 tsp. baking powder
¼ tsp. soda
1 tsp. vanilla
½ tsp. lemon extract
3 tsp. maraschino cherry juice
½ c. nuts
⅓ tsp. red cake coloring

Frosting:

½ cube margarine
2 c. powdered sugar
¼ c. cherry juice
6 maraschino cherries, chopped
Water for consistency

Whip in mixer.

Beat sugar and margarine until smooth; add eggs and beat well. Add milk and dry ingredients alternately. Add coloring, cherry juice, and extracts. Beat. Bake in 2 round layer pans for 35 minutes at 350°. Turn out and cool.

Myrtle Teeples

CHERRY NUT CAKE

1¼ c. sugar
⅓ c. shortening
3 eggs, separated
6 Tbsp. sour cream (evaporated milk with 1 tsp. lemon)
¼ c. cherry juice
1 qt. black cherries, pitted
2¼ c. flour (or enough to make stiff batter)
1 c. nuts
½ tsp. cloves
1 tsp. salt
1 tsp. vanilla
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. soda (put in cream)

Cream sugar and shortening; add egg yolks and beat well. Add vanilla. Sift together flour, spices, and salt. Combine cream, soda, and fruit juice. Add this alternately with the dry ingredients. Add a little flour to the cherries so that they will not settle to the bottom. Add these and the nuts. Fold in stiffly beaten egg whites. Bake at 375° for 35 minutes.

Renon Wood, Bonnie King, Ethel Peterson

CHERRY REFRIGERATOR CAKE

1 c. milk
1 c. sugar
1 pkg. gelatin (unflavored)
3 Tbsp. cold water
1 (4 oz.) jar maraschino cherries, quartered
2 c. vanilla wafer crumbs
1 c. nuts, chopped
¼ c. maraschino cherry juice
1 c. cream, whipped

Heat milk and add sugar. Stir until dissolved. Dissolve gelatin in water. Add gelatin to hot milk mixture. Cool. Add cherry juice. Chill until partly set.

Fold in cream, cherries, and nuts. Put half vanilla wafers in 9 inch pan; add mixture. Cover with wafers.

Inez Morrell

DATE NUT CAKE
(Good)

1 c. dates
1½ c. hot water
1 tsp. soda
1 c. nuts
1 pkg. chocolate chips
1 c. sugar
¾ c. shortening
1 tsp. vanilla
2 eggs
1¾ c. flour
1 tsp. cinnamon
¼ tsp. salt

Cut the dates in small pieces. Mix hot water, dates, and soda, then let cool. Combine sugar, shortening, vanilla, and eggs and mix until fluffy. Add dry ingredients and date mixture. Add nuts. Sprinkle chocolate chips on top and bake in a greased dripper cake pan at 350°.

Phyllis A. Morrell

PICNIC CAKE

1 c. date, chopped and soaked in 1½ c. hot water
1 c. sugar
2 eggs
1½ c. plus 2 Tbsp. flour
1 tsp. cinnamon
1 tsp. soda
½ tsp. salt
¾ c. shortening

Cream shortening and sugar. Add eggs, one at a time. Combine flour, cinnamon, soda, and salt. Add alternately with date mixture.

Topping:

1 c. brown sugar
½ c. chopped walnuts
1 c. chocolate chips

Combine. Sprinkle over raw cake and bake at 375° for 40 minutes.

Donna Blackburn, Elaine Nelson, Cliffaleen Mangum

DATE NUT CAKE

2 c. chopped dates
2 c. boiling water
2 eggs
1 c. shortening
2 tsp. vanilla
2 tsp. soda
2 c. brown sugar
1 tsp. baking powder
3½ c. flour
1 c. chopped nuts

Pour boiling water over dates and soda. Let stand until lukewarm. Cream sugar, eggs, and shortening. Sift dry ingredients together and add alternately with date mixture. Add vanilla and chopped nuts. Grease bottom and sides of angel food pan. Pour in batter and bake at 350° for 1 hour.

Clea Durfey, Shirley Allen

WHIPPED CREAM CAKE

3 eggs, separated
1 tsp. grated orange peel
½ c. orange juice
2 c. sifted flour
1½ c. sugar
3 tsp. baking powder
¼ tsp. salt
½ pt. whipping cream

Grate orange peel. Squeeze and measure orange juice. Sift and measure cake flour and sift again with sugar, baking powder, and salt. Beat egg whites in large bowl until stiff but not shining. Whip cream until stiff and fold into egg whites. Blend in orange juice and peel. Fold in gradually the sifted dry ingredients. Do not beat, but gently fold in. Bake in 2x9 inch cake pan at 320° for 30 to 40 minutes. Serve with old-fashioned German Topping.

Nina Chappell

GERMAN TOPPING

1 c. sugar
1 c. sour cream
1 tsp. vanilla
1 or 2 egg yolks
Dash of salt
½ c. chopped nuts

Mix sugar, sour cream, egg yolks, and salt. Cook, stirring constantly, for about 10 minutes. Stir in vanilla and nuts. Cool and pour over cake.

Nina Chappell

SOUR CREAM CAKE

1 c. sugar
1 c. sour cream
1 egg
1 c. nuts
2 c. flour
1½ tsp. soda
10 tsp. cocoa
¼ tsp. salt
1 c. hot water

Cream sugar, sour cream, and egg until fluffy. Combine dry ingredients and sift 3 times, then add to creamed mixture and add hot water. Add nuts. Bake at 350°.

Phyllis A. Morrell, Remola Woolsey

CREAM CAKE

1 c. sugar
2 eggs
2 c. cream
2⅓ c. flour
2 tsp. baking powder
¼ tsp. salt
½ tsp. lemon
½ tsp. vanilla
1 tsp. cinnamon

Cream sugar and eggs. Add cream, then dry ingredients, alternately with cream. Bake at 350° for 35 minutes. Use any topping desired.

Vera Jones

PECAN PUDDING CAKE

Sauce:

1½ c. brown sugar
1¼ c. water
3 Tbsp. butter

Cake:

2 Tbsp. butter
1 c. sugar
1 c. milk
2 c. flour
1½ tsp. salt
½ c. pecans or walnuts
Vanilla or spices to taste
2 tsp. baking powder

Mix sauce in pan; bring to boil and cool.

Cream butter and sugar. Sift dry ingredients together and add to sugar mixture alternately with milk; add chopped nuts. Spread batter into a 9x9x2 inch pan. Carefully pour sauce over batter. Bake in a moderate oven about 30 minutes. Serve with whipped cream or ice cream.

Hattie Baker

BLUEBERRY CHEESE CAKE

1 cube butter or margarine
20 graham crackers, crushed
½ c. sugar

Melt butter; add crushed graham crackers and sugar. Mix together and press into a 9x13 inch baking pan.

Filling:

2 eggs
½ c. sugar
1 (8 oz.) pkg. cream cheese

Beat eggs; add cream cheese and sugar and beat until creamy. Pour over crust and bake 20 minutes at 350°. Cool.

Topping:

1 (No. 2) can blueberries
½ c. sugar
2½ Tbsp. cornstarch
½ c. lemon juice

Drain blueberries; save juice. Combine sugar, cornstarch, and berry juice. Cook over low heat until thick. Add berries and lemon juice. Remove from heat. Cool. When cool, pour over cheese cake and refrigerate overnight. For the topping, you may also use one can of canned blueberry pie filling.

Lillian Munson

QUICK COCOA CAKE

1 c. sugar
½ c. milk
½ c. shortening
½ c. cocoa
1 tsp. vanilla
1 egg (unbeaten)
1 tsp. soda
½ tsp. salt
1½ c. flour
½ c. boiling water

Combine sugar, cocoa, shortening, milk, vanilla, and egg and whip together until smooth. Sift together soda, flour, and salt and mix into shortening mixture, then add boiling water and stir only enough to blend. Pour into a wax paper lined 8 inch pan. Bake in 375° oven for 36 minutes.

Elna Chappell

CHOCOLATE REFRESHER CAKE

1¾ c. flour
¾ tsp. soda
½ tsp. salt
1¼ c. dates, cut in pieces
¾ c. brown sugar
½ c. orange juice
1 c. nuts
½ c. water
½ c. butter or margarine
1 c. (6 oz. pkg.) chocolate chips
2 unbeaten eggs
½ c. milk

Sift flour, soda, and salt. Combine dates, brown sugar, water, and butter in a large saucepan. Cook over low heat, stirring constantly, until dates soften. Remove from heat and stir in chocolate chips. Beat in eggs. Add dry ingredients alternating with orange juice and milk. Blend well after each addition; add walnuts. Bake in greased dripper at 350° for 25 to 30 minutes. Ice cake with a butter icing with a little grated orange rind in it.

Madge Albrecht, De Ila Chappell

VELVET FUDGE CAKE

4 sq. Baker's unsweetened chocolate
½ c. hot water
½ c. sugar
2 c. sifted flour
1 tsp. soda
1 tsp. salt
1 tsp. baking powder
⅔ to ¾ c. milk
½ c. shortening
1¼ c. sugar
3 eggs (unbeaten)
1 tsp. vanilla

Place chocolate and water in top of double boiler. Cook and stir over hot water until chocolate is melted and mixture thickens. Add ½ cup sugar and cook and stir 2 minutes longer. Cool to lukewarm. Sift flour once; measure. Add soda, baking powder, and salt and sift 3 times. Cream shortening; add 1¼ cups sugar gradually and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each egg. Add vanilla, then add flour alternately with milk, beating after each addition until smooth. With butter, margarine, or lard, use ⅔ cup milk. With vegetable or any other shortening, use ¾ cup milk. Add chocolate mixture and blend again. Pour batter into 2 (9x9x2 inch) square pans or 2 round 9 inch layer pans, 1½ inches deep, lined on bottom with paper. Bake in moderate oven (350°) for 25 to 30 minutes for square cakes or 30 minutes for round layers. Use Nadine's Fudge Frosting recipe.

VeeOla Taylor

DELICIOUS DEVILS FOOD CAKE

½ c. shortening
½ c. brown sugar
1 tsp. vanilla
3 sq. chocolate
¼ tsp. salt
⅔ c. sour milk
1 c. white sugar
2 well beaten eggs
2 c. cake flour
½ c. hot water
1 tsp. soda

Thoroughly cream shortening and sugars. Add eggs and vanilla; beat vigorously until fluffy. Melt chocolate in hot water over low heat; mix and cool. Add to creamed mixture. Sift together the flour, soda, and salt, then add alternately with the sour milk, in thirds, to the creamed mixture, with a total of 400 strokes. Place in 2 waxed paper lined layer pans. Bake in 375° oven about 25 minutes. Frost with favorite icing.

Ethel Noyes

CARAMEL DEVILS FOOD CAKE

2 c. sifted Swans Down cake flour
1 tsp. soda
1¼ c. brown sugar, firmly packed
3 sq. unsweetened chocolate, melted
½ c. butter or other shortening
2 eggs (unbeaten)
1 c. milk
1 tsp. vanilla

Sift flour once; measure. Add soda and sift together 3 times. Cream butter thoroughly. Add sugar gradually and cream together until light and fluffy. Add eggs one at a time, beating well after each addition. Add chocolate and blend. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in 2 deep greased 9 inch layer pans in moderate oven (350°) for 25 minutes. Spread with Caramel Frosting. Double recipe to make 3 (10 inch) layers.

Hazel Taylor

CHOCOLATE CAKE

1½ c. sugar
3 eggs
1⅔ c. cream
1 tsp. vanilla
½ c. cocoa
2½ c. flour
¾ tsp. soda
2 tsp. baking powder

Sift dry ingredients together 3 times. Add ⅓ of dry ingredients to liquid and beat, then add remaining thirds and beat.

Cora Mae Taylor

BLACK MIDNIGHT DEVILS FOOD CAKE

½ c. shortening
2 large eggs
½ tsp. baking powder
1½ c. flour
¾ c. hot water
1¼ c. sugar
½ tsp. salt
½ c. cocoa
1 tsp. soda

Combine cocoa and hot water. Stir to dissolve. Add to creamed shortening, sugar, and eggs alternately with dry ingredients. Bake at 350° for 30 to 40 minutes.

Nona Bee Jackson

JO'S CHOCOLATE CAKE

½ c. cocoa
1½ tsp. soda
½ c. hot water
¾ c. shortening
½ tsp. salt
1¾ c. sugar
2 eggs, well beaten
1¼ c. thick buttermilk
2½ c. all-purpose flour
2 tsp. vanilla

Mix cocoa, soda, and hot water; set aside to be added later. Beat until well blended the shortening, sugar, and salt; add eggs, beating well after each addition. Add the buttermilk and flour alternately; add vanilla. Beat all together until very smooth. If too stiff, add a little more buttermilk. Lastly, add the cocoa mixture, blended together well again. Bake in two well greased cake tins.

Tilda Taylor

CHOCOLATE CAKE

1¾ c. sifted flour
1 tsp. baking powder
½ tsp. soda
1 tsp. salt
1 c. sugar (¼ less)

Sift all together.

Add:

½ c. shortening
⅔ c. milk

Beat 2 minutes, then add remaining ⅓ cup milk.

Add:

2 eggs
4 Tbsp. or 2 oz. chocolate
1 Tbsp. vegetable food coloring

Beat 2 minutes and bake in moderate oven about 30 minutes.

Remola Woolsey

CHOCOLATE CAKE

1½ sq. chocolate
½ c. milk
½ c. shortening
1½ c. sugar
3 eggs
1 tsp. vanilla
2 c. flour
1 tsp. cream of tartar
1 tsp. soda
½ tsp. salt
¾ c. milk

Frosting:

1½ sq. chocolate
⅔ c. top milk
2 c. sugar
1 tsp. vanilla
Pinch of salt
4 Tbsp. corn syrup
1 Tbsp. margarine

Cook chocolate and milk over low heat until creamy and thick. Remove and cool. Cream together shortening and sugar. Add eggs and vanilla and beat well. Sift together dry ingredients and add to mixture with the ¾ cup milk. Mix well and add cooled chocolate and nuts if desired. Bake at 400° for 30 minutes.

Frosting: Cook together chocolate and milk. Add sugar, salt, and corn syrup and cook until hard ball forms. Pour in bowl and add margarine and vanilla. When cool, whip and put on cake.

LaWana Morrell

CHOCOLATE CHIP CAKE

½ c. butter
½ c. Crisco
1 c. sugar
1 or 2 eggs
2 Tbsp. cocoa
½ tsp. salt
1 tsp. soda
1 c. boiling water
1 c. chopped dates
1 tsp. vanilla
1 c. chopped nuts
1 pkg. chocolate chips
¾ c. flour

Mix water with dates and soda and let cool. Cream shortening and sugar; add eggs. Sift flour, salt, and cocoa; add to creamed mixture alternately with water mixture. Pour into greased and floured pan. Sprinkle top with nuts and chips or half on bottom. Bake at 350° for 45 minutes.

Ardeen Chappell

CHOCOLATE CHIP DATE CAKE

1 large c. dates, cut fine
1 tsp. soda
1½ c. boiling water
¾ c. margarine
1 c. white sugar
2 eggs
1¾ c. flour
1½ tsp. baking powder
1 tsp. cinnamon
1 tsp. vanilla
½ c. brown sugar
½ c. walnuts
½ pkg. chocolate chips

Mix together dates, soda, and boiling water and let stand until cooled. Cream margarine, sugar, and eggs and add to date mixture. Sift together flour, baking powder, cinnamon, and vanilla and add to mixture. Pour into loaf pan. Sprinkle the brown sugar, walnuts, and chocolate chips over top of batter. Bake in 350° oven for 1 hour.

Della Chaffin

LOVELIGHT CHOCOLATE 2-EGG CHIFFON CAKE

2 eggs, separated
1½ c. sugar
1¾ c. sifted flour
¾ tsp. soda
¾ tsp. salt
⅓ c. Wesson oil
1 c. buttermilk or sour milk
2 oz. chocolate

Beat egg whites until frothy; gradually beat in ½ cup sugar. Beat until stiff. In another bowl, sift remaining sugar, flour, soda, and salt. Add Wesson oil and half of milk. Beat 1 minute or 150 strokes by hand. Scrape bowl often. Add remaining milk, egg yolks, and chocolate; beat 1 minute. Fold in meringue. Pour in pans and bake 30 to 35 minutes at 350°.

Nona Bee Jackson

DELUXE CHOCOLATE CAKE

3 sq. chocolate (unsweetened)
1½ Tbsp. butter
¾ c. milk
2½ c. sifted cake flour
1½ tsp.soda
½ tsp. salt
4 eggs
2 c. sugar
1½ c. sour cream
1½ tsp. vanilla

Melt chocolate and butter in milk over low heat, stirring often. Cool. Sift flour, soda, and salt together. Beat eggs until fluffy. Add sugar gradually and continue beating until cream colored and very thick. Blend in sifted dry ingredients alternately with sour cream. Stir in chocolate mixture and vanilla. Pour into cake pan. Bake 30 minutes at 350°. Makes 3 (9 inch) layers.

Nina Chappell

MALLO-NUT FUDGE CAKE

3 oz. chocolate, cut very fine
¾ c. boiling water
1¾ c. sifted flour
1½ c. sugar
¾ tsp. salt
½ tsp. double acting baking powder
¾ tsp. soda
½ c. Spry
⅓ c. thick sour milk or buttermilk
1 tsp. vanilla
2 eggs (unbeaten)
18 marshmallows, cut in halves
½ c. nuts, cut

Put chocolate in mixing bowl; pour boiling water over chocolate and stir until melted. Cool. Sift flour, sugar, salt, baking powder, and soda into chocolate mixture. Drop in Spry and beat 200 strokes. Scrape bowl and spoon. Add sour milk, vanilla, and eggs. Beat 200 strokes more. Bake in 2 (8x8x2 inch) pans in moderate oven (350°) for 30 to 40 minutes. While cake is warm, press marshmallows on one layer. Turn other layer bottom side up and frost with Minute Frosting, then place layers together. Add nuts to remaining frosting and spread on top and sides of cake. Decorate each corner with a quartered marshmallow.

Note: Above 4,000 feet, add ¼ cup water and 4 tablespoons flour.

Minute Boil Fudge Frosting:

2 oz. chocolate, finely cup
1½ c. sugar
1 Tbsp. corn syrup
1 tsp. salt
7 Tbsp. milk
2 Tbsp. Spry
2 Tbsp. butter

Boil all ingredients briskly for 1 minute. Cool. Add 1 teaspoon vanilla and beat until thick.

Evangeline Tappan

GERMAN CHOCOLATE CAKE

1 box white cake mix
3 egg whites
2 c. milk
1 pkg. instant chocolate pudding

Mix according to directions on cake box.

Icing for German Chocolate Cake:

1 c. sugar
1 c. canned milk
1½ c. coconut
3 egg yolks
1 pkg. pecans or walnuts

Cook sugar, milk, and egg yolks until thick, then add pecans or walnuts and coconut. Spread over German Chocolate Cake.

Adonna Johnson

CHOCOLATE FUDGE CAKE

4 eggs
2 c. sugar
1 c. butter
1 c. milk
1 tsp. baking powder
2 c. flour
1 c. chopped nuts
4 sq. chocolate
1 tsp. vanilla

Cream sugar and butter. Add egg yolks, well beaten. Add melted chocolate. Add vanilla. Add baking powder to flour and add alternately to other mixtures with milk. Add nuts and last of all, fold in stiffly beaten egg white. Bake in slow oven (325°) for 50 to 60 minutes in 9x12 inch pan.

LaVird Balle

RED VELVET CAKE

⅝ c. shortening
1½ c. sugar
2 tsp. baking powder
¾ tsp. salt
½ oz. red cake coloring
1⅔ c. flour
4 egg yolks
1 tsp. vanilla
2 Tbsp. cocoa
Milk

Cream shortening, sugar, egg yolks, and vanilla. Pour cake coloring into cup and fill up with milk. Mix alternately with dry ingredients. Fold in stiffly beaten egg whites. Bake in dripper pan at 350° for 40 minutes.

Grace Baker

384-96

MAHOGANY CAKE

1½ c. sugar
1 c. butter or butter substitute
1 tsp. baking soda
½ c. coca
¼ tsp. salt
3 eggs
1 c. sour milk
2 c. cake flour
½ c. chopped raisins
½ c. chopped nuts

Cream sugar and butter. Add egg yolks and beat thoroughly. Sift flour; measure and sift with baking soda and salt. Combine sifted dry ingredients and ½ cup sour milk with first mixture. Combine ½ cup sour milk with cocoa and heat over hot water until cocoa is melted. Cool. Add to cake batter. Add raisins, which have been dredged in 2 tablespoons of flour and nuts. Mix thoroughly. Fold in stiffly beaten egg whites. Pour into well oiled layer cake pans. Bake at 375° for 25 minutes.

Billy Bullard

CHOCOLATE NUT CAKE

¾ c. butter or shortening
1½ c. sugar
4 eggs, separated
1¾ c. sifted flour
2 tsp. baking powder
½ tsp. cloves
½ tsp. cinnamon
½ tsp. allspice
4 oz. bitter chocolate, melted, or 4 Tbsp. cocoa
1 c. milk
1 c. chopped walnuts
1 tsp. vanilla

Cream shortening, sugar, and egg yolks. Sift dry ingredients 3 times and add alternately with milk to creamed mixture. Add nuts and vanilla and fold in stiffly beaten egg whites. Pour into wax paper lined dripper or loaf pans. Bake at 325° for 50 minutes.

Hilma Brinkerhoff

CHOCOLATE LADYFINGER CAKE

lb. cake sweet chocolate
Tbsp. sugar
Tbsp. water
egg yolks, beaten light
½ tsp. vanilla
4 egg whites, beaten light
1 c. cream, whipped
½ Tbsp. gelatin, dissolved in cold water

1. Line a round cake pan with waxed paper.
2. Line bottom and sides with ladyfingers, placed around outside.
3. Melt chocolate in a double boiler and add sugar, water, and egg yolks.
4. Cook until smooth, stirring constantly
5. Add dissolved gelatin.
6. Cool and add vanilla and fold mixture in pan.
7. Put another layer of ladyfingers over the chocolate mixture and add rest of the mixture and add the filling.
8. Cover with wax paper and chill several hours.
9. Remove from pan and fill center with whipped cream.

Amanda Chidester

COCOA COTTAGE CHEESE CAKE

2½ c. plus 2 tsp. sifted flour
¼ c. cocoa
½ tsp. soda
1 tsp. salt
1 tsp. baking powder
1 c. granulated sugar
1 c. chopped walnuts
½ c. butter or margarine
1 c. brown sugar
¾ c. small curd cottage cheese
2 eggs
1 c. evaporated milk
1 Tbsp. lemon or vinegar

Cocoa Fudge Frosting:

3 Tbsp. melted butter
1 c. powdered sugar
¼ c. cocoa

Sift dry ingredients. Cream butter and sugar. Add cottage cheese; add eggs, one at a time. Add lemon or vinegar to milk. Add alternately with dry ingredients. Beat well. Add chopped walnuts. Turn into a well greased floured 9x13x2 inch pan and bake at 350° for 45 to 50 minutes.

Frosting: Mix together; beat well and spread on cake.

Della Chaffin

ICEBOX CHOCOLATE CAKE

1 c. shortening
2 c. sugar (1 c. brown, 1 c. white)
4 eggs, separated
3 Tbsp. cocoa with flour
1 c. milk
1 tsp. red cake coloring
¼ c. warm water
½ yeast cake
½ tsp. salt
2½ c. sifted flour or 2 c. unsifted

Blend in all ingredients. Add egg whites last. Let stand in refrigerator overnight or for a week. Add 1 teaspoon soda in 3 tablespoons hot water. Add 1 teaspoon vanilla. Bake in 3 layers or a dripper for 25 minutes or less at 375°.

For variation, substitute cocoa for caramel flavoring, or add 1 cup ground raisins and nuts.

Blanche Brinkerhoff

POTATO CHOCOLATE CAKE

1 c. unseasoned mashed potatoes
½ c. cocoa
3 tsp. baking powder
1 tsp. cinnamon
1 tsp. nutmeg
½ c. milk
1 c. chopped walnuts
2 c. sugar
⅔ c. shortening
4 eggs (unbeaten)
1 tsp. vanilla
2 c. sifted all-purpose flour

Heat oven to 350°. Line bottoms of 2 (9 inch) layer pans or 13x9x2 inch oblong pan with waxed paper cut to fit. Prepare mashed potatoes; measure. Set aside. Gradually beat sugar into shortening until fluffy. Add eggs, one at a time, beating well. Add vanilla and potatoes. Add sifted dry ingredients and milk alternately, about ¼ of each at a time, beating smooth. Stir in walnuts. Bake layers

45 minutes and loaf 50 minutes. Let stand 5 minutes. Turn out on racks. Peel off paper; cool and frost.

Pearl Wells

CHOCOLATE CHIP CHIFFON CAKE

2 c. sifted all-purpose flour
1½ c. sugar
1½ tsp. baking powder
1 tsp. salt
½ c. cooking (salad) oil
7 egg yolks (unbeaten)
¾ c. cold water
2 tsp. vanilla
1 c. egg whites (7 to 8)
½ tsp. cream of tartar
3 sq. unsweetened chocolate, grated

Frosting:

¾ c. sugar
¾ c. cream
4 oz. German's sweet chocolate
3 oz. unsweetened chocolate

Mix sugar and cream; cook over low heat just until it boils. Pour over 1¼ cups grated chocolate in a bowl. Beat until chocolate is melted and mixture is smooth. If too thick for spreading, add a little cream.

Cake: Sift together into a mixing bowl the flour, sugar, baking powder, and salt. Make a well and add in order: Salad oil, egg yolks, water, and vanilla. Beat at medium speed until satiny smooth and glossy. Do not underbeat. Put egg whites and cream of tartar into a large mixing bowl and beat until they hold very stiff peaks, stiffer than for meringue. Do not underbeat. Pour egg yolk mixture gradually over whipped whites, gently folding with rubber scraper until just blended. Sprinkle grated chocolate over batter and fold in carefully with a few strokes. Pour into an ungreased tube pan (10 inch). Bake at 350° for 55 minutes, then increase temperature to 375° for about 10 minutes longer. When cake tests done, invert and let hang until cold. Frost if desired, with Cream Chocolate Icing.

Erma Moosman

FRENCH CREAM CAKE

2 c. vanilla wafer crumbs
½ c. butter or margarine
1 c. powdered sugar
2 beaten eggs
1 c. cream, whipped
½ c. chopped nuts
1 c. crushed pineapple

Put 1 cup crumbs in ungreased pan. Thoroughly cream butter and sugar. Add eggs. Beat well and spread over crumbs. Mix cream, nuts, and pineapple. Spread over mixture, then sprinkle with crumbs. Let stand 12 to 18 hours in refrigerator.

LaWana Morrell

JELLO ICEBOX CAKE

2 pkg. cherry Jell-O
Vanilla wafers
1 c. powdered sugar
1 c. crushed pineapple, drained
2 egg yolks, beaten
2 egg whites
½ c. chopped walnuts

Prepare Jell-O and set aside to cool. Into a loaf pan, place a layer of vanilla wafers, fitting snugly. Mix powdered sugar, egg yolks, pineapple, and walnuts. Fold in the stiffly beaten egg whites. Pour ½ of this mixture over vanilla wafers in pan. Place another layer of wafers on the pineapple filling and repeat the last 2 steps. When the Jell-O begins to stiffen, pour ½ over the cake arrangement and allow to set completely. Whip remainder of Jell-O to a froth and pour over the top. Let it stand overnight.

Fern King

APPLE CRISP

1 c. brown sugar
1 c. flour
½ c. butter

Mix together as you do for pie dough. Peel apples and slice in a dripper. Sprinkle with sugar and cinnamon, then sprinkle with brown sugar mixture. Bake in 350° oven for 45 minutes to 1 hour.

Nina Brinkerhoff

OLD-FASHIONED COCONUT CAKE

3 c. sifted cake flour
1⅞ tsp. baking powder
1 tsp. salt
1 c. shortening
1½ c. sugar
2 tsp. vanilla
4 egg yolks
1¼ c. milk
4 stiffly beaten egg whites

Filling:

½ c. sugar
4 Tbsp. flour
2 c. shredded coconut
1½ c. rich milk
2 egg yolks, beaten
Pinch of salt

Mix flour, salt, and baking powder. Sift together 3 times. Soften shortening; add the sugar and vanilla. Mix 5 minutes. Add egg yolks and mix 2 minutes. Add dry ingredients and milk and mix at low speed for 4 minutes. Add egg whites and mix 1 minute. Bake in 3 (8 inch) layer cake pans, which have been oiled and floured, for 25 to 30 minutes at 375°.

Filling: Heat milk, sugar, and salt to a boiling point. Add thickening, made of flour, water, and egg yolks. Cook until thick and remove from heat. Add vanilla and 1 cup coconut. Cool and spread between cake layers and on top of cake. Top with whipped cream, sprinkled with the remainder of the coconut. The cream can be omitted, if desired.

Clella Colen

YEAST DOUGH CAKE

2 c. yeast dough
2 eggs
1 tsp. cinnamon
2 tsp. vanilla
1½ c. sugar
1 c. lard
4 Tbsp. cocoa
1 tsp. nutmeg
1 tsp. soda, dissolved in ½ c. hot water

Combine all ingredients except flour, in bread pan; using both hands, squeeze all ingredients until the white bread dough has disappeared, then add enough flour to make a nice dough. Let rise 1 hour in a warm place. Start to bake in a warm oven for ½ hour, then increase heat to 350° and bake for 1 hour; complete baking time 1½ hours. To make fruit cake, add the fruit you prefer.

Ilda Johnson

PINEAPPLE REFRIGERATOR CAKE

½ c. butter
1 c. sugar
3 tsp. cream
1 egg
1 c. chopped nuts
1 c. crushed pineapple (without juice)
2¼ c. ground graham crackers

Cream butter and sugar; add egg. Beat until light. Add cream and pineapple. In waxed paper lined pan, put ½ inch layer of crumbs. Pour over it a few teaspoons of pineapple juice, then ½ inch layer of pineapple mixture and nuts. Alternate until finished. Let stand 24 hours. Top with whipped cream or marshmallow topping. Serves 6 to 8.

LaVird Balle

BUTTER FROSTING

1 c. milk
1 c. granulated sugar
1 tsp. vanilla
5 Tbsp. flour
2 cubes butter

Put flour and milk in saucepan; cook until thick. Remove from heat and ool.

Nona Bee Jackson, Amanda Chidester

FLUFFY CHOCOLATE FROSTING

Tbsp. butter
tsp. salt
sp. vanilla
b. powdered sugar, sifted
2 egg whites
2 sq. semi-sweet or unsweetened chocolate, melted
2 to 3 Tbsp. milk

Cream butter with salt and vanilla. Alternately add sugar and egg whites, ting well with electric beater. Add chocolate and beat well, then gradually in milk until frosting is smooth and of a good spreading consistency. Makes cups or enough to cover tops and sides of 2 (8 or 9 inch) layers.

Lila Waite

CARAMEL ICING

2 c. brown sugar
1 c. sour cream
1 tsp. vanilla
1 c. white sugar
1 Tbsp. butter

Combine sugars and cream in a saucepan. Cook slowly until sugar is dissolved. Continue cooking until it forms a soft ball in water. Remove from fire; add butter and vanilla. Cool until saucepan feels cool. Beat until stiff enough to spread.

Susan Ekker

PECAN TOPPING

2 eggs
¾ c. dark corn syrup
¼ c. brown sugar
3 Tbsp. flour
½ tsp. salt
1 tsp. vanilla
¾ c. pecans

Beat eggs until foamy and add syrup, brown sugar, flour, salt, and vanilla. Mix well. Pour over partially baked crust. Sprinkle pecans, coarsely chopped. If desired, fold the chopped pecans into filling before pouring over crust and arrange 30 pecans over top, one for each bar. Bake in moderate oven (350°) for 25 to 30 minutes. Let cool in pan; cut into bars.

LaVird Balle

FLUFFY BOILED ICING

1 c. sugar
⅓ c. water
⅛ tsp. salt
1 Tbsp. light corn syrup
2 egg whites
1 tsp. vanilla

Combine in a saucepan. Stir until well blended; boil slowly without stirring until mixture will spin a long thread when dropped from a spoon, or when a soft ball forms when dropped in cold water. Meanwhile, put into bowl the egg whites and beat until stiff, but still moist. Pour hot syrup slowly over egg whites and continue beating until mixture will hold its shape. Add 1 teaspoon vanilla. This does not go crusty.

Lorna Brow

CARAMEL ICING

2 c. sugar
½ c. milk or canned cream
½ cube butter
Pinch of salt
Vanilla

Melt ½ cup sugar in heavy pan. Add 1½ cups sugar, milk, butter, s and vanilla. Cook until soft ball stage. Cool. Stir or whip until creamy.

Vera Jo

PINEAPPLE ICING

1 pkg. Lucky Whip or Dream Whip
Powdered sugar
1 small can grated pineapple

Whip the Dream Whip or Lucky Whip. Add powdered sugar until sticky and shiny. Add drained pineapple (real dry). Spread on white, yellow, or pineapple cake.

Beth Mangum

FAVORITE FUDGE FROSTING

2 c. sugar
⅔ c. canned milk
6 Tbsp. shortening
3 Tbsp. cocoa
4 Tbsp. Karo syrup
Dash of salt

Combine and boil exactly 2 minutes. Cool and whip. Makes enough for 2 large layers or 1 dripper cake and 12 cupcakes.

Nadine Brown

MARSHMALLOW NO-COOK FROSTING

3 egg whites
¼ tsp. salt
¼ c. sugar
¾ c. white Karo syrup
1½ tsp. vanilla

Add the salt to the egg whites and beat until fluffy. Gradually add ¼ cup sugar; beat until smooth and glossy. Slowly add ¾ cup Karo syrup, beating until frosting stands in firm peaks; fold in vanilla. Two tablespoons cocoa and grated rind of orange or lemon may be added for variation. Or, you may sprinkle coconut on top of cake.

Vera Taylor, Bell Taylor

EASY PENUCHE ICING

½ c. butter
c. brown sugar
¼ c. milk
1¾ to 2 c. confectioners sugar

Melt butter. Add brown sugar and boil over low heat for 2 minutes, stirring nstantly. Add milk and bring to boil, stirring constantly. Cool to lukewarm and ld gradually the confectioners sugar. Beat until thick enough to spread. Thin th hot water if necessary.

Clea Durfey

ICING

powdered sugar
p. grated orange rind
ed butter
Orange juice (enough to moisten and flavor)

Carla Chappell

ICING

½ c. brown sugar
¼ c. butter
3 Tbsp. cream or top milk
Vanilla
2½ c. powdered sugar

Add brown sugar, butter, and cream. Cook over low heat until dissolved and slightly thick. Add to powdered sugar and whip on moderate speed for 5 to 10 minutes; add vanilla.

Shirley Allen

WHITE MOUNTAIN ICING

1½ c. sugar
3 Tbsp. water
3 Tbsp. white syrup
2 egg whites
¼ tsp. baking powder
1 tsp. vanilla

Mix sugar, water, syrup, and egg whites in double boiler and beat with electric beater until stiff, then add baking powder and vanilla.

Twila Sorenson

RAW APPLE ICING

1 apple
1 c. sugar
1 egg white
Juice of ½ lemon or 1 Tbsp. vinegar

Peel and slice apple and combine with other ingredients. Beat in small bowl, starting with speed 2 and increasing to speed 7. Continue mixing until icing is thick and smooth. Spread on cake.

Delta Maxfield

FLUFFY WHITE FROSTING

2 egg whites
¾ c. sugar
⅓ c. light corn syrup
2 tsp. water
¼ tsp. cream of tartar
¼ tsp. salt
1 tsp. vanilla

Combine ingredients in boiler over boiling water. Beat with beater until light and fluffy.

Katie Van Dyke

MINUTE FUDGE ICING

1 c. sugar
¼ c. shortening
Dash of salt
1 sq. chocolate
⅓ c. canned milk

Combine together and boil for 1 minute (rolling boil). Stir while cooling. Makes enough for dripper cake, but double for layer cake.

Ora Morrell, Lorna Brown

384-96

BEAT AND EAT FROSTING

1 egg white
¼ tsp. cream of tartar
1 tsp. vanilla
1 pkg. coconut (add last)
¼ c. sugar
¼ c. boiling water

Mix egg white, sugar, and cream of tartar; add vanilla in small deep bowl. Add boiling water; beat to stiff peaks with egg beater or electric mixer. Spread between layers and top and sides of cake. Sprinkle with coconut.

Ranae Albrecht, Nona Bee Jackson

QUICK EASY TOPPING FOR CAKE

½ c. brown sugar
¼ c. light cream
1 c. cocoa sweetened rice cereal
¼ c. melted butter
½ c. flaked coconut

Blend brown sugar, melted butter, and light cream together; add coconut and cereal. Spread on top of cake and broil under broiler until bubbly and brown.

Nona Bee Jackson

CHOCOLATE FILLING

1 (6 oz.) pkg. chocolate chips
½ c. powdered sugar
1 Tbsp. water
1 (3 oz.) pkg. soft cream cheese

Melt over hot water the chocolate chips, powdered sugar, and water. Blend in package of soft cream cheese. Beat until smooth.

Carla Chappell

PUMPKIN COOKIES

1 c. sugar
1¾ c. flour
½ tsp. nutmeg
½ tsp. cloves
1 c. cooked pumpkin
1 c. nuts
½ c. shortening
1 egg
2 tsp. cinnamon
½ tsp. salt
2 tsp. baking powder
1 c. All-Bran
½ c. raisins

Cream sugar, shortening, and egg. Sift dry ingredients and add, then add cooled pumpkin. Mix well. Add bran cereal, raisins, and nuts. Drop by spoonfuls onto cookie sheet and bake at 375°.

Arda S. Morrell

CINNAMON RAISIN COOKIES

½ c. raisins
c. shortening
tsp. vanilla
tsp. soda
tsp. cinnamon
1 c. water
1⅓ c. sugar
3 c. flour
¼ c. sugar

Boil raisins until dry; cool. Cream sugar and shortening. Add vanilla. Add soda and flour, sifted together, then raisins. Roll teaspoons of dough in a mixture of sugar and cinnamon. Bake 10 minutes at 375°.

Arda S. Morrell

COLOR COOKIES

½ c. Crisco
½ c. brown sugar
¼ c. granulated
½ tsp. salt
¾ c. M&M chocolate candies
1 egg
1 c. plus 2 Tbsp. flour
½ tsp. soda
½ tsp. vanilla
¼ tsp. water

Blend Crisco and sugars. Beat in vanilla, water, and egg. Sift dry ingredients together and add. Mix well. Stir in M&M's. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 375° until golden brown.

Nona Bee Jackson

BUTTER COOKIES

1 c. butter
1 c. granulated sugar
1 tsp. cream of tartar
2 eggs
2¼ c. flour, sifted
½ tsp. soda
½ tsp. vanilla
½ tsp. lemon

Cream butter; add sugar and beat well. Add beaten eggs, then add sifted dry ingredients. Chill dough. Roll thin on lightly floured board. Cut; sprinkle with sugar. Decorate with bits of candied cherry. Bake on greased cookie sheet for 8 to 10 minutes in a 375° oven. Keep in covered tin. The less flour used, the more crisp the cookies.

Shirley Jackson, Blanche Brinkerhoff

SUGAR COOKIES

3 eggs, whipped
1 c. sugar
½ c. milk
2 lids vanilla
1 c. lard
2 c. flour
2 tsp. baking powder
½ tsp. soda
½ tsp. salt

Mix like pie dough. Mix well and roll out and cut. Bake at 400° for about 12 minutes.

Vee Ola Taylor

SOUR CREAM COOKIES OR FARM HOUSE COOKIES

2 c. granulated sugar
1 c. butter
1 c. thick sour cream
3 eggs
1 tsp. soda
6 c. pastry flour
½ tsp. nutmeg

Cream butter and sugar. Add beaten eggs and sour cream. Add sifted flour, soda, and nutmeg. Mix well. Roll and spread with sugar. Cut and bake in hot oven (375°). (I always add a pinch of salt and a little lemon.)

Nona Bee Jackson, Lula Taylor

PINEAPPLE DROP COOKIES

½ c. shortening
1 tsp. baking powder
½ c. brown sugar
½ c. white sugar
½ c. crushed pineapple
1 tsp. vanilla
1 egg
2 c. flour
¼ tsp. soda
¼ tsp. salt
Nuts

Mix and drop. Bake at 375° for 20 minutes.

Nona Bee Jackson, Wanda Blackburn

BOILED RAISIN COOKIES

4 c. raisins
1⅓ c. water

Boil 10 minutes. Cool.

1 c. shortening
2 c. sugar
4 eggs
4 level tsp. cinnamon
2 level tsp. nutmeg
½ tsp. cloves
⅔ tsp. salt
4 c. flour
2 tsp. soda
1 tsp. baking powder
2 c. rolled oats, Wheaties, or 40 percent Bran Flakes (use 5 c. Wheaties or Bran Flakes)

Mix cake method. Add nuts and chocolate chips if desired. Bake in 400° oven.

Thelma Taylor

NO BAKE DATE COOKIES

2 c. large marshmallows, cut up fine
1 c. coconut
1 c. dates, cut fine
1 c. nuts
⅔ c. Eagle Brand sweetened milk
1 c. graham cracker crumbs

Mix all together. Add part of cracker crumbs. Shape in balls; roll in rest of cracker crumbs.

Loa Johansen, Wanda Blackburn, Grace Potter

POWDERED SUGAR COOKIES

1 lb. margarine
½ tsp. baking powder
½ c. crushed nuts
1 egg
1 c. powdered sugar
4 c. flour

Soften margarine; beat egg and mix. Add powdered sugar, sifted flour, and baking powder to make a stiff dough; add crushed nuts and chill. Roll out and cut with cookie cutters. Put on ungreased cookie sheet and bake at 375° for 10 minutes. While warm, roll cookies in sifted powdered sugar. Cool. Yields about 4 dozen.

Colleen Jeffery

DROP SUGAR COOKIES

2½ c. flour
½ tsp. soda
¾ tsp. salt
½ c. butter
½ c. shortening
1 c. sugar
1 tsp. vanilla
1 egg
2 Tbsp. milk

Sift dry ingredients. Cream shortening and add sugar, vanilla, and egg; beat until fluffy. Sift in dry ingredients; stir to blend. Add milk and mix well. Drop on ungreased sheet. Flatten with glass dipped in sugar. Bake at 400° for 12 minutes. Yields 5½ dozen cookies.

Dorthy Ann Gurley

SNICKERDOODLES

2¾ c. sifted flour
½ tsp. salt
1½ c. sugar
5 Tbsp. sugar
3 tsp. baking powder
1 c. soft butter
2 eggs
4 tsp. cinnamon

Mix and sift flour, baking powder, and salt. Cream butter; add 1½ cup sugar gradually and cream until fluffy. Add beaten eggs and mix. Add sifted dr ingredients gradually and mix. Chill in refrigerator. Mold dough into small ball using 1 tablespoon dough for each ball and roll in mixture of remaining sug and cinnamon. Bake about 2 inches apart on ungreased baking sheet in a 40 oven 10 minutes. Store and hide from family!

Ethel Noy

FAUN'S FILLED VANILLA WAFERS

1 c. sugar
2 eggs
1 c. crushed pineapple
1 c. chopped dates
1 c. walnuts

Cook together, stirring until thick. Cool and spread between 2 v wafers rather thickly. Roll in powdered sugar; let set overnight in refrige Don't stack more than 3 layers high and use an airtight container. Very g

Phyllis Oke

DOUBLE CRUNCHERS

1 c. flour
½ tsp. baking soda
¼ tsp. salt
½ c. shortening
½ c. sugar
½ c. brown sugar
1 egg
½ tsp. vanilla
1 c. crushed corn flakes
1 c. rolled oats
½ c. coconut

Sift together the flour, baking soda, and salt. Set aside. Combine shortening, sugar, and brown sugar. Beat until light and creamy. Blend in egg and vanilla, then stir in flour mixture. Add corn flakes, rolled oats, and coconut. Shape into balls. Place on greased cookie sheet. Flatten with bottom of glass. Bake at 375° for 8 to 10 minutes. Cool. Frost cookies with chocolate filling and place cookie on top.

Carla Mae Chappell

SOUR CREAM RAISIN COOKIES

2 lb. raisins
5 eggs
1 pt. sour cream
3 tsp. baking powder
1 tsp. baking soda
Flour (enough for a thick dough)
1 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
3 c. sugar
3 tsp. vanilla

Precook raisins in enough water to cover; boil 5 minutes. Let cool. Mix cream, sugar, and eggs in large mixing bowl. Add raisins. Sift together all dry ingredients with about 4 cups flour. Stir into cream, sugar mixture. Now add enough flour to make the dough the right consistency for drop cookies. These cookies are especially good with chopped nuts and chocolate chips added. Bake at 375° until done. Yields approximately 5 dozen cookies.

Gladys Johnson

MINCEMEAT COOKIES

¼ c. flour
tsp. salt
tsp. soda
c. shortening
1 c. sugar
2 eggs, well beaten
1 c. mincemeat

Cream shortening and sugar together until fluffy. Add eggs and stir in cemeat. Sift together flour, salt, and soda. Gradually add flour to other ingredi- and mix well. Drop by teaspoonfuls 2 inches apart. Bake in moderately hot (375°) about 12 minutes. Yields 4½ dozen.

Beulah Peterson, Ida Weber

RAISIN NUT NIBBLES

1 c. water
2 c. raisins
1 tsp. soda
1 c. shortening
2 c. sugar
1 tsp. vanilla
3 eggs
4 c. sifted flour
1 tsp. baking powder
1 tsp. cinnamon
½ tsp. nutmeg
1 tsp. salt
1 c. chopped nuts

Add water to raisins and boil 5 minutes. Cool. Stir in soda. Cream shortening and sugar until well blended. Add vanilla, eggs, and cooled raisin mixture. Sift flour with salt, baking powder, and spices. Add with nuts. Drop by teaspoonfuls onto ungreased baking sheet and bake 10 to 12 minutes at 425°.

Thora Jackson, Dorthy Ann Gurley

PECAN CRISPIES

½ c. shortening
½ c. butter or margarine
2½ c. brown sugar
2 well beaten eggs
2½ c. sifted enriched flour
½ tsp. soda
¼ tsp. salt
1 c. chopped pecans

Cream shortening, butter, and sugar. Add eggs; beaten well. Sift dry ingredients. Add to creamed mixture. Add chopped nuts. Drop from teaspoon about 2 inches apart onto greased cookie sheet. Bake in moderate oven (350°) for 12 to 15 minutes. Makes 5 dozen.

Phyllis Okerlund

COCONUT PECAN SQUARES

½ c. butter (1 stick)
½ c. dark brown sugar
1 c. all-purpose flour
2 eggs
1 c. light brown sugar
1 c. pecans
½ c. shredded coconut
2 Tbsp. flour
1 tsp. vanilla
⅛ tsp. salt
Powdered sugar

Crust: Cream butter with ½ cup dark brown sugar. Add flour and mix well. Press into 7x11 inch baking pan and bake 15 minutes at 350°. Remove crust from oven and add egg mixture.

Egg Mixture: Beat eggs until foamy. Gradually add 1 cup light brown sugar and beat until thick. Add pecans; toss coconut with flour and add to egg-brown sugar mixture. Add vanilla and salt. Mix well. Spread mixture on brown sugar crust and bake at 350° for 15 minutes. Cool and cut in squares for serving. Dust with powdered sugar if desired.

Clarabell Webb, Home Agent

-96

PARTY COOKIES

½ lb. butter
½ c. brown sugar
¼ c. white sugar
1 egg yolk
½ tsp. vanilla
⅛ tsp. salt
2 c. flour

Cream butter and sugar. Add egg yolk and vanilla. Beat well. Sift salt and flour. Cream into mixture. Bake at 375° from 8 to 12 minutes. Use cookie press for cookies or may be shaped by hand. Makes 4 dozen.

Tilda Taylor

CARROT COOKIES

⅔ c. shortening
⅔ c. sugar
1 beaten egg
1 tsp. vanilla
2 c. flour
2 tsp. baking powder
½ tsp. salt
1 c. carrots, grated fine

Blend shortening and sugar. Add egg and beat until fluffy. Add carrots and vanilla and beat. Sift dry ingredients together and add to first mixture. (If too stiff, add 1 tablespoon milk.) Combine well and drop from teaspoon onto greased cookie sheet. Bake at 375° for 15 minutes or until done. Ice while warm.

Carla Chappell

OATMEAL COOKIES

3 c. oatmeal
2 c. shortening
3 eggs
1½ c. sugar
1 c. milk
Nuts (if desired)
4½ c. flour
2½ tsp. cinnamon
2 tsp. soda
½ pkg. raisins, soaked
½ c. water

Mix shortening and oatmeal together, then add other ingredients. Bake t 375° for 10 minutes. Makes 8 dozen cookies. Are very moist.

Lorna Brown

CHOCOLATE MARSHMALLOW COOKIES

¼ c. sifted flour
tsp. salt
c. shortening
c. chopped nuts
c. milk
½ tsp. soda
½ c. cocoa
1 c. sugar
1 egg
1 tsp. vanilla

Sift flour; measure. Sift again with soda, salt, and cocoa. Cream shortening; sugar gradually. Add egg (well beaten). Add flour mixture and milk alternately. nuts and vanilla. Drop by teaspoonful about 2 inches apart on a well greased

cookie sheet. Cookies will spread. Bake at 350° for 8 minutes. Top with marshmallow halves, cut side down. Return to oven and bake 2 minutes until marshmallows are soft. Cool and frost.

Mary Allred, Beverly Brian

BUTTER BALL COOKIES

4 c. flour
½ c. sugar
2 tsp. salt
2¼ c. butter
¼ c. vanilla
½ c. nuts

Cream butter; add sugar and mix. Add vanilla, dry ingredients, and nuts. Use a size 30 scoop. Bake at 400°. Roll in powdered sugar while still warm.

Zina New

COCONUT OATMEAL COOKIES

2 c. sifted flour
1 tsp. salt
1 tsp. baking powder
1 tsp. soda
1 c. butter or other shortening
1 c. firmly packed brown sugar
1 c. granulated sugar
2 eggs
2 tsp. vanilla
1 c. rolled oats
2 c. Baker's coconut

Measure sifted flour; add salt and baking powder. Add soda and sift together. Cream butter; slowly add sugars. Cream until fluffy and light. Add eggs and vanilla; beat well. Add flour in 4 parts, beating just until smooth after each. Mix in oats and coconut. Drop dough by teaspoonfuls onto ungreased baking sheets. Bake in moderate oven (375°) for 9 to 12 minutes or until cookies are golden brown. Makes about 5 dozen.

Luzenia Rees

PEANUT WHIRLS
(A crisp cookie)

½ c. shortening
½ c. peanut butter
1 c. sugar
1 egg
1 tsp. vanilla
½ tsp. soda
½ tsp. salt
2 Tbsp. milk
1 (6 oz.) pkg. semi-sweet chocolate pieces
1¾ c. flour

Cream together shortening, peanut butter, and sugar. Add egg and vanilla; beat well. Sift together flour, soda, and salt and add to peanut butter mixture alternately with milk. Turn onto lightly floured board. Roll into rectangle ¼ inch thick. Melt chocolate pieces over hot water and cool lightly. Spread onto rectangle of cookie dough. Roll as for jelly roll and chill ½ hour. Cut into ¼ inch slices. Place slices on baking sheet. Bake 10 minutes at 350°.

Evelyn Oker

HERMIT HONEY COOKIES

1⅓ c. melted honey
⅓ c. lard
2 eggs
½ c. milk
3½ c. flour
4 level tsp. baking powder
½ tsp. cloves
½ tsp. cinnamon
Pinch of salt

Mix and whip honey and lard. Add well beaten eggs. Sift dry ingredients. Mix well and drop on greased pan.

Lillie Sorenson

SUGAR CRUNCHIES

½ c. shortening
⅔ c. sugar
1 egg
½ tsp. vanilla
Dash of nutmeg
1½ c. sifted flour
½ tsp. salt
½ tsp. soda
½ tsp. baking powder

Cream shortening; add sugar gradually and beat until light and fluffy. Add gg and vanilla and beat until blended. Add sifted dry ingredients and mix well. he dough is stiff. Roll in ½ or 1 inch balls. Roll in granulated sugar. Place on ngreased cookie sheet and flatten with a fork (make crisscross design). Bake at 00° for 15 minutes. Makes 25 large or 50 small crunch cookies.

Dorthy Ann Gurley

APPLESAUCE AND PECAN COOKIES

c. shortening
c. sugar
egg
½ c. flour
sp. soda
. chopped pecans
½ tsp. cloves
½ tsp. nutmeg
½ tsp. cinnamon
1 c. applesauce
½ tsp. salt
1 c. raisins

Cream shortening and sugar until light and fluffy. Add egg and beat roughly. Sift all dry ingredients together, except soda. Dissolve soda in the of applesauce. Add flour mixture and applesauce mixture to the sugar, rtening, and egg. Fold in the pecans and raisins. Drop by teaspoonfuls onto htly greased cookie sheet. Bake at 375° for 10 to 15 minutes. Yields approxiely 60 cookies.

Beverly Brian, Lauana Turner

APPLESAUCE DROP COOKIES

. shortening
g
applesauce
p. salt
p. nutmeg
raisins
1 c. brown sugar
1 tsp. soda
1¾ c. sifted flour
1 tsp. cinnamon
⅓ tsp. cloves
1 c. nuts

Cream sugar, shortening, and eggs. Add applesauce and soda. Combine all other dry ingredients and add slowly. Add raisins and nuts last and bake.

Elora Ekker

FILLED COOKIES

1 c. shortening
2 c. brown sugar, packed
1 tsp. vanilla
3½ c. flour
3 eggs
½ c. water
½ tsp. soda
⅛ tsp. cinnamon

Add nuts, raisins, or dates for drop cookies. Mix shortening, sugar, and eggs; stir in water, vanilla, flour, soda, cinnamon, and salt.

Madge Albrecht, LaVern Taft

BOILED RAISIN COOKIES

2 c. raisins
1 c. raisin water
1 c. shortening
2 c. sugar
3 eggs
1 tsp. soda
1 tsp. baking powder
4 c. flour
1 tsp. vanilla
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt
1 c. chopped nuts
1 (6 oz.) pkg. chocolate drops

Boil raisins; drain and let cool. Use raisin water; add soda to it and add dry ingredients to flour and sift. Bake in a hot enough oven to brown in 10 minutes.

Avagail Moore, Wilma Oyler, Clay Blackburn

HAWAIIAN DROP COOKIES

2 c. flour
2 tsp. baking powder
½ tsp. salt
¾ c. well drained, crushed pineapple
½ c. finely chopped coconut
½ tsp. vanilla
½ tsp. almond extract
⅔ c. shortening
1 egg
1¼ c. sugar

Sift together flour, baking powder, and salt. Cream shortening, sugar, and extracts thoroughly. Beat in egg until mixture is fluffy. Blend in pineapple and dry ingredients. Drop by teaspoonfuls onto greased cookie sheet 3 inches apart. Sprinkle with coconut. Bake at 325° for about 20 minutes. Cookies are better if stored for 24 hours.

LaPreal Forsyth, Anna DeLeeuw

CINNAMON JUMBLES

1 c. sugar
2 c. sifted flour
½ tsp. salt
1 tsp. vanilla
1 egg
½ tsp. soda
½ c. sour milk
½ c. shortening (part butter or margarine)

Cream shortening and sugar. Beat in egg. Add sour milk alternating with dry ingredients. Stir in vanilla. Drop by teaspoonfuls onto greased cookie sheet. Sprinkle with sugar and cinnamon. Bake 10 to 12 minutes at 400°.

Leah Savage

CHOCOLATE SUNDAE COOKIES

1½ c. flour
½ tsp. salt
½ c. shortening
¼ c. maraschino cherry juice
2 sq. chocolate, melted
¼ c. chopped cherries
½ tsp. soda
⅔ c. brown sugar
1 egg
2 Tbsp. milk
½ c. nuts
Marshmallows

Cream sugar, shortening, and egg. Add dry ingredients, sifted together. Add everything else but marshmallows; bake on ungreased cookie sheet at 350° for 12 to 15 minutes. Place ½ of a marshmallow on hot cookie. Frost with powdered sugar chocolate frosting.

Janet Adams

GUMDROP COOKIES

c. flour
tsp. soda
tsp. baking powder
tsp. cinnamon
½ tsp. salt
tsp. nutmeg
½ c. chopped raisins
¼ c. water
sp. vanilla
½ c. molasses
1 c. shortening
1 c. sugar
1 c. brown sugar
1 Tbsp. butter
4 eggs
20 large gumdrops
½ c. chopped walnuts

Sift flour, soda, baking powder, salt, cinnamon, and nutmeg. Simme
pped raisins, molasses, and water for 10 minutes and cool. Cream shortening
er, and add sugar gradually. Add eggs, one at a time, beating in well. Ad
la, the raisin mixture, and sifted dry ingredients, beating all the time. Ad
p gumdrops and nuts. Drop by tablespoonfuls onto greased cookie shee
ng space between. Bake at 400° for 12 to 15 minutes. A good cookie f
oliday season.

LaWana Morre

GUMDROP REFRIGERATOR COOKIES

1 c. brown sugar
1 c. shortening
1 c. white sugar
2 eggs
1 tsp. vanilla
½ c. chopped nuts
1 small pkg. gumdrops
1½ c. flour
1 tsp. salt
1 tsp. soda
3 c. oatmeal

Cream shortening and sugar. Add eggs and vanilla and beat well. Add sifted dry ingredients, oatmeal, gumdrops, and nuts. Mix well. Shape into rolls. Wrap in waxed paper and put in refrigerator overnight. Slice ¼ inch thick and bake on ungreased cookie sheet at 350°.

Nancy Sorenson

SUGAR COOKIES

2 c. sugar
½ c. sour milk
4 c. flour
¼ tsp. baking soda
¾ c. shortening
2 eggs, well beaten
1 tsp. nutmeg
½ tsp. salt

Cream shortening and sugar. Add eggs. Sift flour, baking soda, nutmeg, and salt. Add milk alternately with dry ingredients. Mix thoroughly. Drop by teaspoonfuls onto well oiled pan.

Eva Albrecht, Lucille Wood, Esther Coleman

VANILLA COOKIES

3½ c. flour
1 tsp. baking powder
1½ c. sugar
1½ tsp. vanilla
¼ tsp. salt
¼ c. milk
1 c. shortening
2 eggs, well beaten

Cream shortening and sugar. Add eggs and milk. Add all the dry ingredients gradually. Bake at 350° for 10 minutes.

Belle Allen

PINEAPPLE COOKIES

1 egg
1 c. soft shortening
1½ c. sugar

Mix thoroughly.

Sift together and stir in:

3½ c. sifted flour
1 tsp. soda
½ tsp. salt
¼ tsp. nutmeg

Stir in 1 (9 ounce) can crushed pineapple with juice. Mix in ½ cup chopped nuts. Chill at least 1 hour. Drop rounded teaspoonfuls about 2 inches apart on

384-96

slightly greased baking sheet. Bake until when touched, it springs back up. Bake at 400° from 8 to 10 minutes.

Thelma Taylor

PINEAPPLE FILLED COOKIES

1 c. shortening
2 eggs
½ tsp. salt
2 c. brown sugar
3½ c. sifted flour
1 tsp. soda
1 tsp. vanilla
1 tsp. cream of tartar

Cream shortening, sugar, and vanilla. Add eggs and beat until fluffy. Sift flour, salt, soda, and cream of tartar and add to shortening mixture. Shape into two long rolls and chill.

Filling:

1 c. sugar
3 Tbsp. flour
1 c. chopped nuts
1 small can crushed pineapple
2 Tbsp. lemon juice

Mix sugar and flour. Add pineapple and lemon juice. Cook until thick, stirring constantly. Add nuts. Let cool. When ready to bake cookies, slice dough about ⅛ inch thick and put ½ teaspoon filling between 2 slices. Bake at 375° until lightly browned.

Lillian Munson

CHOCOLATE COCONUT GOODIES

cube margarine
c. sugar
c. milk
3 rounded Tbsp. cocoa
Pinch of salt
3 c. one-minute oatmeal

Mix together margarine, sugar, milk, cocoa, and salt. Bring to boil. Boil minute, stirring constantly. Remove from the stove and add oatmeal. Stir cover. Let stand 5 minutes. Add coconut, vanilla, and nuts. Drop by teaspoon- onto greased cookie sheet. Let stand until firm.

Pearl DeLeeuw, Lyman

PEANUT BUTTER COOKIES

z. sugar
z. brown sugar
fat
butter
s, beaten
16 oz. flour
1 tsp. salt
2 tsp. vanilla
2 c. peanut butter
2½ tsp. soda

Cream together sugar, fat, and butter. Add beaten eggs and peanut butter. d sift flour, soda, and salt. Add to the first mixture. Add vanilla. Form into nd flatten with fork. Bake 8 minutes at 375°.

Inez Morrell, Lois Brian

SWEET CHERRY COOKIES

¾ c. butter or shortening
3 eggs
¼ tsp. salt
⅔ c. moist, chopped sweet cherries
1¼ c. sugar
4 c. flour
½ tsp. vanilla
¼ c. nuts

Cream butter. Add sugar and cream completely. Beat in eggs, one at a time, and beat 2 minutes after eggs are added. Gradually stir in flour, nuts, cherries, and vanilla. Drop by tablespoonfuls onto greased cookie sheet. Garnish lightly with additional nuts or cherries if desired. Bake at 325° until lightly browned, about 15 minutes.

Betty Jean Chappell, Leah Savage

UPSIDE DOWN BROWNIES

1⅓ c. cocoa
1¾ c. butter
5¼ c. sugar
7 eggs
4⅔ c. flour
1⅔ tsp. baking powder
1¾ tsp. salt
1¾ c. milk
6 tsp. vanilla

Topping:

2 c. flour
1 tsp. soda
4 c. rolled oats
2 c. brown sugar
2 c. margarine
½ tsp. salt

Mix ingredients for brownies. Place or pat batter on cookie sheet, then work topping mixture until it crumbles. Place on top of first mixture and bake at 350°. Do not overbake.

Adonna Johnson

BEST-EVER CHOCOLATE CHIP COOKIES

1 c. shortening (part butter)
¾ c. white sugar
¾ c. brown sugar
2 eggs, beaten
2 Tbsp. hot water
2¾ c. flour
1 tsp. soda
½ tsp. salt
1 small pkg. chocolate chips
1 c. walnuts
1 tsp. vanilla

Cream shortening and sugar; add eggs, water, and vanilla and beat well. Sift flour, soda, and salt together and add to mixture. Add chocolate chips and nuts. Bake at 375° for 10 minutes or until brown.

Lela Taylor, Anna Taylor

384-96

BANANA OATMEAL COOKIES

2½ c. sifted flour
1 tsp. cinnamon
¼ tsp. nutmeg
1½ tsp. salt
1 tsp. baking powder
¼ tsp. soda
1 c. sugar
1 c. soft shortening
1 c. mashed bananas
½ c. milk
2 eggs
2 c. rolled oats

Sift together flour, spices, salt, baking powder, soda, and sugar; add shortening, mashed bananas, eggs, and milk. Beat until smooth, about 2 minutes. Fold in rolled oats. Drop by teaspoon onto greased cookie sheet. Bake at 375° for 10 to 12 minutes.

Thora Jackson

APPLESAUCE AND CHOCOLATE CHIP COOKIES

1 c. shortening
4 eggs
1 c. nuts
2 c. sugar
1 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
1 tsp. salt
2 tsp. soda
2 c. applesauce
4 c. flour
1 pkg. chocolate chips

Mix applesauce and soda in a bowl. Cream sugar and shortening; add eggs. Sift flour with spices, then add applesauce, chocolate chips, and nuts. (Gumdrops, figs, or fruit mix can be added also if desired.) Drop on greased cookie sheet and bake at 350° for 12 minutes. Makes 70.

Zelda Okerlund

STUFFED BUTTER DATE COOKIES

lb. soft, pitted dates (48)
walnut halves
stick (¼ c.) butter
c. packed brown sugar
tsp. baking powder
½ tsp. soda
1¼ to 1½ c. flour, sifted
1 egg
½ c. fresh sour cream
½ tsp. vanilla

Stuff each date with a walnut half. Press to hold shape. Cream butter and ar; beat in egg, sour cream, and vanilla. Stir in sifted flour, baking powder, soda. Add stuffed dates. Use a teaspoon to dip out a batter covered date. e on baking sheet. Bake at 400°. Bake 8 to 10 minutes. Frost with butter ing. Makes approximately 4 dozen.

Elda Ellett

SPANISH PEANUT COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
1 c. Spanish peanuts
2 c. flour
2 eggs, beaten
1 c. oatmeal
1 c. coconut
1 c. corn flakes
1 tsp. baking powder
1 scant tsp. soda

Cream shortening and brown and white sugar together; add other ingredients. Make into small balls and flatten with fork. Bake in moderate oven (350°) until done.

Hilda B. Duncan

BLONDE BROWNIES

1½ c. brown sugar
1 sq. butter
2 eggs
½ c. nuts
1½ c. flour
⅔ tsp. baking powder
⅜ tsp. soda
1 (6 oz.) pkg. chocolate chips

Cream sugar and butter. Add eggs and dry ingredients that have been sifted together. Add nuts and chocolate chips. Spread in pan and bake at 350° for 20 minutes.

Ora Morrell

BROWNIES

½ c. butter or margarine
⅓ c. quick chocolate
1 c. sugar
½ tsp. vanilla
1 c. chopped nuts
¾ c. flour

Melt butter or margarine and chocolate. When cool, add 2 eggs (slightly beaten), sugar, vanilla, and nuts. Mix with ¾ cup flour and pour in loaf pan. Bake 30 minutes at 350°.

Clay Blackburn, Vera Taylor

BROWNIES

1 c. shortening
2 c. sugar
4 Tbsp. cocoa
4 beaten eggs
¼ tsp. salt
1 tsp. vanilla
2 c. flour
1 c. walnuts

Cream shortening, sugar, cocoa, and well beaten eggs. Add flour, salt, and vanilla. Pour batter into prepared cake pan (9x13x2 inch), spreading into all corners. Bake in moderate oven (350°) for 25 minutes. Cool brownies in pan or wire cake rack 5 minutes; loosen around edges with sharp knife. Cut into bars or squares. Store in tight container or freeze.

Nina Brinkerhoff, Fern King, Deona Olyer

384-96

BROWNIES

½ c. shortening or butter
1 c. sugar
3 eggs, well beaten
½ c. sifted flour
½ tsp. salt
6 tsp. cocoa or use chocolate
1½ tsp. vanilla
1 c. walnuts
½ tsp. baking powder

Cream shortening and add sugar and eggs. Add flour and dry ingredients. Bake in 350° oven for 25 minutes.

Mary Duncan, Donna Blackburn

BROWNIES

1 c. shortening
2 c. sugar

Cream and beat until fluffy.

4 egg yolks
6 Tbsp. cocoa

2 c. flour
1 tsp. salt

Combine and add alternately to first mixture with 1 cup milk.

Add:

tsp. vanilla
1 c. nuts

Fold in 4 stiffly beaten egg whites. Bake 25 minutes at 350°.

Berneal Hatch, Deona Oyler

KANGAROO COOKIES

c. butter
Tbsp. grated lemon rind
c. brown sugar
tsp. vanilla
egg white
1 c. flour
¼ c. water
1 (6 oz.) pkg. semi-sweet chocolate morsels
¼ c. sugar

Blend butter, lemon rind, brown sugar, and vanilla. Add flour alternately h water. Add chocolate morsels. Beat egg white until stiff, but not dry. Beat ugar gradually until stiff and satiny. Fold into the first mixture. Bake at 375° 25 to 30 minutes. Sprinkle 2 tablespoons confectioners sugar, mixed with cup brown sugar, over the top while hot. Cool. Makes 16 (2 inch) cookies.

Marie Clark, Renon Wood

CHOCOLATE DROP COOKIES

. melted fat
sugar
gs
. chocolate
milk
2 c. flour
1 tsp. baking powder
¼ tsp. salt
½ c. nuts
1 tsp. vanilla

Add sugar to fat. Add melted chocolate and vanilla. Add beaten eggs and nuts. Next, add milk and sifted dry ingredients alternately. Drop from spoon onto a greased baking sheet and bake at 350° for 10 to 12 minutes. Makes 30 cookies.

Katie VanDyke, Dortha Taylor

ICEBOX COOKIES

1 c. white sugar
1 c. brown sugar
1 c. shortening
3 eggs
4 c. flour
1 c. ground raisins
1 tsp. soda
1 tsp. cinnamon
1 c. nuts
1 tsp. nutmeg
½ c. molasses

Cream shortening and sugar. Sift dry ingredients together. Mix all ingredients together and roll into a roll. Chill thoroughly and slice (not too thick). Bake at 375° until brown.

Marzella Forsyth

FRUIT FILLED BROWNIES

1½ c. sugar
½ c. cocoa
1½ c. sifted flour
1 tsp. baking powder
2 Tbsp. white corn syrup
1 (8¾ oz.) can crushed pineapple, well drained
1 c. shortening
4 eggs
1 tsp. salt
1 tsp. vanilla
½ c. coconut
1 c. chopped nuts
Powdered sugar

Blend sugar and shortening. Add eggs. Add cocoa, sifted with flour and other dry ingredients. Beat until fluffy. Add vanilla, corn syrup, nuts, pineapple, and coconut. Blend well. Spread in greased 13x9x2 inch pan. Bake for 40 minutes at 350°. Cool thoroughly and sprinkle powdered sugar over top. Cut into 2x1 inch bars. Makes 4 dozen.

May Adams, Phyllis Okerlund, Gladys Johnson

THREE-LAYER CHOCOLATE SQUARE COOKIE

Part 1:

½ c. butter or margarine
¼ c. cocoa
½ c. sifted confectioners sugar
1 egg, slightly beaten
2 tsp. vanilla
3 c. graham cracker crumbs

Melt butter. Add, one at a time, the cocoa, confectioners sugar, egg, vanilla, and cracker crumbs, stirring after each addition until well blended. Press into 13x9x2 inch pan.

Part 2:

½ c. butter or margarine
1 c. chopped nuts
2 tsp. cornstarch
3 tsp. sugar
1 tsp. vanilla
4 Tbsp. cream or evaporated milk
1 small bottle maraschino cherries
1 c. chopped coconut

Chop coconut up small. Melt butter. Combine cornstarch and sugar. Add to butter and blend thoroughly. Add cream; cook, stirring constantly until thick and smooth. Cool. Add vanilla and 3 to 4 cups confectioners sugar. Blend well and spread over first layer. (This is a stiff mixture.)

Part 3:

1 (9¼ oz.) sweet chocolate bar
1 pkg. chocolate chips

Melt chocolate bar and chocolate chips. Spread this over the cream filling. Cool and cut into small pieces. Requires no baking.

Vonda Williams, May Adams

CARROT COOKIES

¾ c. sugar
1 c. mashed carrots
1 c. nuts
1 c. flour
¾ c. shortening
1 tsp. baking powder
1 tsp. vanilla
1 egg

Mix together and bake at 375°. Ice with following: Rind and juice of orange, mix with powdered sugar. Put on cookies while hot.

Thelma Taylor

FOUR WAY COOKIES

3 c. flour
1 tsp. soda
1½ tsp. salt
1 c. lard
2 c. sugar
2 eggs
2 tsp. vanilla

Sift together flour, soda, and salt. Cream together lard and sugar. Add eggs, one at a time; beat well after each one. Add vanilla. Stir in dry ingredients. Chill dough 30 minutes; divide into 4 equal parts. To the first, add 1 teaspoon grated lemon rind. To the second, add ¼ cup chocolate chips. To the third, add ½ cup shredded coconut. To the fourth, add ¼ cup chopped nuts. Make a roll of each portion and chill 2 or 3 hours. Cut in ½ inch slices and bake at 350° for 10 to 12 minutes. A good supply of four kinds of cookies.

Viola Rees

CHOCOLATE CHIP BARS

1 c. sifted all-purpose flour
¼ tsp. salt
¼ tsp. baking soda
½ c. butter or margarine
½ c. brown sugar, firmly packed
1 egg
½ c. semi-sweet chocolate bits

Sift together dry ingredients. Cream butter with brown sugar. Blend i
egg and vanilla. Stir in dry ingredients, then chocolate bits. Bake in lightly grease
8 x ½ inch pan at 375° for about 15 minutes. Cut into squares while warm
Cool, then remove from pan. Makes 2 dozen.

Donna Blackburn, Ethel Durfe

CHOCOLATE COOKIES

2 sq. melted chocolate
1 c. shortening
2 c. brown sugar
2 eggs
3 c. flour
1 c. buttermilk
½ tsp. soda
½ tsp. baking powder
1 tsp. vanilla
Nuts

Cream shortening and sugar; add melted chocolate and beat well. A
eggs; beat, then add flour, buttermilk, and other ingredients. Add chopped n
Drop on cookie sheet about the size of walnuts. Bake in 350° oven 12 to
minutes, then ice while warm.

Icing:

2 sq. melted chocolate
Butter (size of walnut)
Powdered sugar
Vanilla
Canned milk

Ora M

CHOCOLATE CHIP COOKIES

½ c. shortening (part butter)
¾ c. sugar (part brown)
1 egg
1 tsp. vanilla

Mix together well.

1¼ c. sifted flour
¼ tsp. soda
½ tsp. salt

Sift together and stir in.

Add:

½ c. nuts
1 (6 oz.) pkg. chocolate c

Drop by teaspoonfuls about 2 inches apart onto lightly greas
sheet. Bake until a delicate brown. Cookies should be soft. Bake at 3
minutes. Makes 3 dozen.

Clay E

FILLING FOR VANILLA WAFERS

½ c. butter
½ c. sugar
3 eggs, beaten light
½ c. crushed pineapple, drained
½ c. nuts
½ c. dates, ground

Better if filled and let set overnight. Serve with whipped cream. Spread the wafers 3 deep.

Clay Blackburn

DUMP COOKIES

1 c. raisins
1 c. water
½ c. salad oil
¾ c. sugar
1 egg
½ c. nuts
1½ c. flour
1 tsp. baking soda
½ Tbsp. nutmeg
½ Tbsp. cinnamon
½ Tbsp. allspice

Icing:

1 c. powdered sugar
Vanilla
Enough hot water to make thin icing

Boil raisins and water 10 minutes and cool. Pour liquid off and add water to measure 1 cup. Add all other ingredients and stir well. Pour batter onto cookie sheet and bake at 325° for 35 minutes. Pour icing over cake while hot. Let cool and cut into squares.

Grace Baker

SUTHLAND COOKIES

6 c. sugar
1 c. eggs
1½ c. butter
2 c. lard
5 c. rolled oats
2 Tbsp. soda, dissolved in milk
2½ c. raisins
11 c. unsifted flour
Mace
Cinnamon
Nutmeg
1 c. milk

Roll out the size of walnut. Press with tumbler. Bake at 350° from 10 to 15 minutes.

Loa Johanse

SCOTCH CRISPIES

c. flour
tsp. soda
tsp. cream of tartar
c. margarine (1 stick)
1 c. brown sugar
1 egg
½ tsp. vanilla
½ c. chopped peanuts

Sift together the flour, soda, cream of tartar, and salt. Cream the margari il fluffy. Gradually add the brown sugar, creaming until smooth. Add the e l vanilla extract. Beat well. Mix the flour a fourth time. Fold in the peanu

Shape into rolls and wrap in waxed paper. Chill until very firm. Slice. Bake in hot oven (400°) for 8 to 9 minutes.

Inez Morrell

MINCEMEAT COOKIES

1½ c. shortening or butter
½ c. sugar
1 tsp. cream
1 egg
1 tsp. vanilla or lemon
1½ c. cake flour
¼ tsp. baking powder
¼ tsp. salt

Cream shortening and sugar. Add egg, cream, and vanilla. Sift dry ingredients together and add. Chill dough. Roll very thin. Cut and place on cookie sheet. Bake at 375° until delicately brown, about 10 minutes.

Esther Coleman

DANISH SWEET COOKIES

3 eggs
½ c. milk
1 c. sugar
1 tsp. vanilla
3 c. sifted flour
1 c. shortening
2 tsp. baking powder
½ tsp. soda
½ tsp. salt

Mix dry ingredients with shortening like pie dough. Mix all wet ingredients together and beat well. Add to dry ingredients and roll out. Sprinkle with sugar and bake.

Nettie Brian

CHOCOLATE CHIP OATMEAL COOKIES

1 c. water
1 c. raisins
1 c. shortening
½ c. brown sugar
½ c. white sugar
3 eggs
2 c. oatmeal
2 c. flour
1 tsp. baking powder
1 tsp. soda
½ tsp. cloves
½ tsp. salt
1 tsp. cinnamon
1 pkg. chocolate chips

Simmer raisins in water 10 minutes. Drain water and save. Cream shortening and sugar. Add eggs and beat well. Add liquid from raisins and the other ingredients. Drop by spoonfuls onto greased cookie sheet. Bake at 400° for 10 minutes. Makes 3 dozen cookies.

Clea Durfey

COOKIE JAR GINGERSNAPS

2 c. sifted flour
2 tsp. soda
1 tsp. cinnamon
1 Tbsp. ground ginger
¾ c. shortening
½ tsp. salt
1 egg
¼ c. molasses
1 c. sugar

Cream shortening, egg, and molasses. Roll in small balls, size of walnuts. Roll in sugar. Bake at 375° for 12 to 15 minutes.

Loa Johansen

RAISIN PUFF

¾ c. white sugar
¾ c. brown sugar
3 c. boiling water
¼ tsp. salt
½ tsp. vanilla

Mix together and bring to a boil in dripper, then drop batter into hot syrup.

Batter:

½ c. white sugar
½ c. brown sugar
¼ tsp. salt
1 tsp. vanilla
1 c. sweet milk
1 tsp. melted butter
2 c. flour
½ c. nuts
½ c. raisins
1 tsp. baking powder

Mix batter recipe together and drop by spoonfuls into boiling syrup. Bake at 400° for 20 or 30 minutes or until brown. Serve with plain cream or whipped cream. Makes 6 to 8 large servings.

Phyllis Okerlund, Vonda Williams, Lorna Brown

DELUXE DESSERT

2 cans pie filling (any fruit)
1 pkg. cake mix (white or yellow)
1 c. nuts (pecans especially good)
1 c. butter, melted

Empty cans of pie filling in bottom of a dripper pan. Sprinkle dry cake mix over top. Put chopped nuts over cake mix. Dribble melted butter over top of all. Bake at 350° for 1 hour. Serve with whipped cream or ice cream. Apples combine well with spice cake mix.

Clarabell Webb, Inez White

QUICK APPLE CRISP

½ c. sugar
1 tsp. cinnamon
½ c. melted butter
Sliced apples to heap a pie tin
1 c. brown sugar
1 c. flour

Mix ½ cup sugar and cinnamon with apples. Place in pie tin. Mix brown sugar, flour, and butter. Sprinkle over top and bake until apples are tender.

Myrtle Brinkerhoff

APPLE CRUNCH

1 c. sugar
½ c. margarine
1 c. flour
1 tsp. soda
1 tsp. nutmeg
1 tsp. cinnamon
2 c. grated apples
½ c. nuts
1 egg
¼ tsp. salt

Sauce:

1 c. water
1 c. brown sugar
2 Tbsp. cornstarch
2 Tbsp. melted butter
Vanilla

Cook until thick; serve.

Mix together sugar, margarine, eggs, and then add dry ingredients, apples, and nuts. Bake in 350° oven for 35 to 45 minutes.

Erma Moosman, Emma Jane Brinkerhoff

FRUIT SOUP

8 c. water
1 stick cinnamon
4 c. mixed dried fruit (apricots, prunes, raisins)
1 Tbsp. cornstarch
¼ c. quick cooking tapioca
¼ c. sugar
1 Tbsp. lemon juice

Soak dried fruit overnight. Combine water, cinnamon, and fruit and boil 5 minutes. Add cornstarch, dissolved in water, also tapioca to first mixture. Cook 10 minutes. Stir in sugar and continue cooking for 2 or 3 minutes longer. Add lemon juice last. Remove the cinnamon stick and serve hot as a first course for lunch or dinner. This may also be served for breakfast. Makes 8 to 10 servings. Prunes and raisins and Sego milk can be used to make this dish. A little jelly to make it sweet and vinegar instead of lemon can be used.

Anna DeLeeuw

PINEAPPLE FLUFF

pkg. lemon Jell-O
c. boiling water
can Sego milk, chilled
(No. 2) can pineapple, crushed
c. walnuts, rolled or chopped
1 small bottle maraschino cherries
Vanilla wafers
¾ c. sugar

Dissolve Jell-O in boiling water and chill until slightly thick. Whip Sego ilk and add sugar; blend into Jell-O mixture. Add walnuts and drained pineapple. ne container with crushed vanilla wafers and pour in Jell-O mixture. Garnish with vanilla wafer crumbs and maraschino cherries. Chill until set. Serve as ssert or salad; good with turkey dinner.

Vera Mullford, Torre

LIME FLUFF

½ c. cold milk
½ tsp. vanilla
1 pkg. Dream Whip
1 pkg. lime Jell-O
2 Tbsp. sugar
1 box small vanilla wafers
½ tsp. salt
1 c. hot water
Pineapple juice and water to make 1 c.
⅔ c. drained, canned, crushed pineapple

Combine milk, vanilla, and Dream Whip; whip as directed on package. Dissolve the Jell-O, sugar, and salt in hot water and chill until slightly thickened. Place in bowl of ice and water; beat until fluffy and thick. Fold in Dream Whip and pineapple. Pour into dessert dishes lined with wafers. Chill until firm. Serves 10.

Irene Ellett

CREAM PUFFS

1 c. water
½ c. butter
4 eggs
½ tsp. salt
1 c. flour

Heat the butter and water to the boiling point. Add the flour all at once and beat vigorously until the mixture leaves the sides of pan and clings to spoon. Remove from heat and cool slightly. Add the unbeaten eggs, one at a time, beating thoroughly after each addition. Drop by spoonfuls onto greased sheet. Shape into mounds and bake at 400°; 30 large for 40 minutes, small 30 minutes.

Twila Sorenson, Audrey DeLeeuw

APPLE ROLL

6 medium apples
1 c. water
½ c. sugar

Chop apples fine and put water and sugar in baking pan over slow fire. Cover with biscuit dough ½ inch thick. Spread apples on dough. Roll up and cut 1 inch thick. Place in syrup and sprinkle with sugar, cinnamon, and dot with butter. Bake in oven until brown.

Bernice Chappell, Lyman

RASPBERRY DESSERT

1 (10 oz.) pkg. frozen red raspberries in syrup
1 c. water
½ c. sugar
1 lemon juice
2 Tbsp. cornstarch
¼ c. cold water
50 large marshmallows
1 c. milk
2 c. heavy whipped cream or 2 pkg. dessert topping mix
1¼ c. graham cracker crumbs
¼ c. chopped nuts
¼ c. butter, melted

Heat raspberries with water, sugar, and lemon juice. Dissolve cornstarch in cold water; stir into raspberries and cook until thickened and clear.

Cool. Melt marshmallows in milk over boiling wtaer; cool thoroughly. Whip heavy cream or dessert topping mix and fold into cooled marshmallow mixture. Mix graham cracker crumbs, nuts, and butter. Press firmly into bottom of a 13x9x3 inch pan.

Shirley Allen

BANANA PINEAPPLE DESSERT

1 c. cream
½ can crushed pineapple
10 marshmallows
¾ c. sugar
Vanilla wafer crumbs
2 bananas

Crush vanilla wafer crumbs and put ⅓ of them in Pyrex baking dish. Beat cream and add sugar, pineapple, and cut up marshmallows. Put ½ of this mixture on top of the crumbs, then slice 1 banana on top of this, then add ⅓ of the crumbs. Repeat. Have the crumbs on top. Set in refrigerator overnight.

Emma T. Forsyth

JELLO PINEAPPLE DESSERT

1 pkg. strawberry Jell-O
1 c. cooked rice
1 c. crushed pineapple
1 c. whipped crema

Set Jell-O until syrupy. Fold in rice (sweetened to taste), pineapple, and whipped cream (sweetened and flavored). Chill until set well.

Loyia Rees

RASPBERRY DESSERT

1 pkg. raspberry Jell-O
1 c. hot water
1 pkg. frozen raspberries
2 apples, grated
½ c. sugar
1 c. pineapple jujice
2 Tbsp. flour
1 egg, beaten
1 pkg. Dream Whip

Dissolve Jell-O. Add package of raspberries and grated apples. Let set.

Topping: Mix sugar, flour, and pineapple juice. Cook until thick; add beaten egg and cook one minute. Cool. Add prepared Dream Whip. Spread over set Jell-O.

Relia Ellett

APPLE CAKE PUDDING

1 c. sugar
1 tsp. soda
½ c. shortening
1 tsp. cinnamon
2 c. grated raw apples
1 egg
1¼ c. flour
1 tsp. salt
1 tsp. nutmeg

Dip:

2 c. brown sugar
2 c. water
½ tsp. salt
3 Tbsp. cornstarch

Mix all together, then add flour and nuts. Bake 35 minutes at 350°.

Dip: Mix ingredients together and cook until thick. Serve warm.

Clay Blackburn, Ludeal Williams

APPLE CRUNCH

6 c. peeled and sliced apples
½ c. brown sugar
½ c. water
2 c. flour
2 Tbsp. baking powder
2 eggs
1½ c. sugar
½ tsp. salt
⅔ c. melted butter

Mix dry ingredients thoroughly. Add water, beaten egg, and butter and pour over apples. Cook until apples are tender. Cool and serve with cream.

Janet S. Larsen

JELLO DESSERT

24 marshmallows
1 env. Dream Whip
½ c. milk
2 pkg. Oreo cream cookies
½ tsp. peppermint

Heat milk and marshmallows until melted. Cool. Add prepared Dream Whip and peppermint. Crush Oreo cream cookies. Spread half of them in bottom of pan. Pour marshmallow mixture into pan. Sprinkle remaining cookie crumbs over top of mixture.

Beth Mangum

MARSHMALLOW DESSERT

32 marshmallows
1 c. cream, whipped
2½ oz. Hershey's bar
1 c. milk
½ c. sugar
Vanilla cookie crumbs (1 pkg.)

Dissolve marshmallows in milk in a double boiler. Cool. Grate Hershey's bar. Add sugar to cream and whip. Blend cooled marshmallows, Hershey's bar and whipped cream. Pour into pan lined with a layer of ½ the cookie crumbs. Cover top with remaining crumbs. Chill for 2 hours.

Myrtle Brinkerhoff

APPLE DUMPLINGS

1 c. flour
2 tsp. baking powder
½ tsp. salt
1 Tbsp. shortening
½ c. milk
4 Tbsp. sugar
2 tsp. butter
1 tsp. cinnamon
4 apples

Sift together the flour, baking powder, and salt. Add shortening and enough milk to make soft dough. Roll ⅛ inch thick. Cut in squares. Lay sliced apples on dough with ¼ teaspoon butter, a sprinkle of cinnamon, and a little sugar. Wet edges and fold around apples. Bake in moderate oven for 40 minutes. Serve with whipped cream and a dash of nutmeg. Peaches may be used instead of apples.

Dolly Jenson

CARAMEL DUMPLINGS

2 c. white sugar
1 c. brown sugar
1 qt. water
2 eggs
1 c. milk
Bisquick

Caramelize white sugar; add water and brown sugar. Set aside. Combine eggs, milk, and enough Bisquick to make stiff dough. Drop by spoonfuls into syrup and bake for 30 minutes or until done. Serves 7 to 8.

Lois Eckersley

LEMON RICE WITH APPLES

⅔ c. plus ¼ c. brown sugar, firmly packed
1 c. cooked rice
2 c. water
1½ tsp. salt
⅓ c. sugar
1 tsp. cinnamon
1½ tsp. nutmeg
½ tsp. grated lemon rind
3 cooking apples
⅓ c. uncooked raisins
2 c. milk
2 Tbsp. butter

Put rice, water, and salt in saucepan; bring to boil over high heat. Turn down to low; cover and simmer for 14 minutes. Remove from heat and let stand, with cover on, for 10 more minutes. While rice cooks, peel and dice apples (3 cups). Place rice in a 2 quart baking dish; top with white sugar, cinnamon, nutmeg, and lemon rind. Add apples and raisins. Pour in milk and sprinkle with brown sugar. Cut butter over top and bake in moderate oven for 30 minutes. Add more milk if mixture cooks too dry. Serve warm with whipped cream or ice cream.

Mrs. Sarah Baker, Torrey

LEMON PUDDING

Tbsp. sifted flour
c. sugar
tsp. salt
Tbsp. shortening
2 egg yolks
1 c. milk
Juice and grated rind of 1 lemon

Mix together. Fold in stiffly beaten egg whites. Pour into greased casserole. ace in pan of hot water and bake at 325° for 45 minutes.

Amanda Chidester

APPLE PUDDING

1 c. sugar
1¼ c. flour
½ c. chopped nuts
½ tsp. salt
2 eggs
¼ c. shortening
1 tsp. soda
1 tsp. cinnamon
5 small apples, grated

Cream together sugar and shortening, then add eggs. Mix well. Add apples; stir. Sift flour, soda, cinnamon, nutmeg, and salt and add to egg-apple mixture. Stir; add nuts and mix well. Pour into 8 to 9 inch bake pan. Bake at 350° for 35 minutes or until done.

Serve warm or cold with the following dip:

2 c. brown sugar
3 c. water
2 Tbsp. butter
2 tsp. flour

Mix sugar, flour, butter and water together in saucepan and bring to a full boil.

Wynona Mulford, Jet Smith, Nell Gifford

STEAMED BREAD PUDDING

2 c. dry bread crumbs
1 c. milk
½ c. molasses
2 eggs
½ c. fat
½ tsp. cloves
½ tsp. cinnamon
½ tsp. salt
½ tsp. soda
1 c. raisins

Mix all ingredients together well. Pour into well greased pan (1 ½ quart size). Steam 1 hour. Serve with hard sauce, or lemon sauce or cream sauce.

Amanda Chidester

MYSTERY PUDDING

c. flour
¼ c. sugar
egg
tsp. salt
tsp. soda
1 Tbsp. vanilla
1 pt. fruit cocktail, drained
½ c. brown sugar
½ c. nuts

Mix flour, sugar, egg, salt, soda, and vanilla together. Add drained fruit cktail. Pour into buttered baking dish. Combine brown sugar and nuts and rinkle over top. Bake 45 minutes at 325°. Serve with cream or ice cream.

Hazel Bake

CHERRY COTTAGE PUDDING

¾ c. sugar
1 egg
2 tsp. baking powder
½ c. milk
½ tsp. almond extract
¾ c. sugar
½ tsp. salt
1 c. cherry juice
¼ c. shortening
1½ c. flour
½ tsp. salt
2½ c. pitted, sour cherries
½ c. walnuts
2 Tbsp. cornstarch
½ c. water
¼ tsp. almond flavoring

Cream sugar and shortening until fluffy. Add egg and beat well. Sift dry ingredients and add alternately with milk to creamed mixture. Fold in cherries, flavoring, and nuts. Pour into a greased 8x8x2 inch pan. Bake in 375° oven for 45 minutes; cut in squares. Serve with Cherry Sauce.

Mix sugar and cornstarch. Add salt. Stir in juice, water, and flavoring. Cook until thick, stirring constantly, while cooking. Serves 9.

Nona Bee Jackson

UPSIDE DOWN CHERRY PUFFS

1 pt. pitted cherries, drained
½ c. shortening
⅔ c. sugar
1 egg
1 c. flour
1½ tsp. baking powder
½ tsp. salt
⅓ c. milk
½ tsp. almond extract

Cream together shortening, sugar, and almond extract. Add egg and beat well. Add flour, salt, and baking powder alternately with milk, mixing well after each addition. Spread cherries in bottom of baking pan or may use individual custard cups. Fill ¾ full with batter and bake at 375° for 30 to 35 minutes.

Serve upside down with sauce made by mixing together:

1 c. cherry juice
¼ c. sugar
1 Tbsp. cornstarch
¼ tsp. almond extract

Bring to a boil and cook until slightly thickened.

Madonna Hunt, Torrey

CHERRY PUDDING

1½ c. flour
1¼ c. brown sugar
1 tsp. soda
1 qt. cherries (pie; juice thickened and sweetened)
1½ c. oatmeal
⅔ c. melted butter
1 tsp. salt

Put a layer of crust, then cherries, then crust. Bake at 375° until crust is crisp and brown. Serve hot with ice cream or cream.

Del Marr Hellstrom

CHERRY ROLL

4 eggs
1 tsp. baking powder
¾ c. white sugar
¼ tsp. salt
¾ c. flour
1 tsp. vanilla

Cream eggs; add sugar, dry ingredients, and vanilla. Bake 25 to 30 minutes.

Filling:

2 small bottles cherries
½ tsp. salt
¼ c. sugar

Make filling and spread on roll and roll as for jelly roll.

Susan Ekker

APPLE PUDDING

1 c. sugar
¼ c. shortening
1 egg
5 small grated apples
¾ c. raisins
½ c. chopped nuts
1¼ c. flour
1 tsp. soda
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. salt

Dip:

2 c. brown sugar
2 Tbsp. butter
2 Tbsp. flour
3 c. water

Cream together sugar and shortening and then add egg. Mix well. Add apples and stir. Sift together dry ingredients and mix with nuts and raisins. Add to egg-apple mixture. Stir well. Bake in dripper pan for about 35 minutes. Mix ingredients for dip together and bring to a boil. Pudding is also good with whipped cream or ice cream.

Wanda Blackburn, Vera Hiskey, Evangeline Tappan

OZARK PUDDING

2 eggs
1 c. sugar
1 heaping Tbsp. flour
¼ heaping tsp. baking powder
½ tsp. salt
½ c. chopped nuts
1 c. chopped, fresh apples

Beat eggs; add sugar and beat until smooth. Combine flour, baking powder, and salt. Stir into the egg mixture and add nuts, apples, and 1 teaspoon vanilla. Bake in greased pan at 350° for 25 minutes or until done. Good with topping cream or rich milk.

Viola Rees, Nina Chappel

BEST EVER APPLE PUDDING

1 c. sugar
¼ c. soft butter
1 egg
2 large, peeled apples, shredded
1 tsp. soda
1 tsp. cinnamon
1 c. flour
½ tsp. nutmeg
¼ tsp. salt
½ c. nuts, chopped

Sauce:

½ c. butter
½ c. light cream
1 c. sugar
1½ tsp. vanilla

Heat together over low heat 10 minutes or until blended and slightly thick; do not boil. Add 1½ teaspoons vanilla. Shred apples medium fine. Add at once to creamed mixture; stir in sifted dry ingredients. Add nuts. Bake in 8 or 9 inch square pan at 350° for 45 minutes. Cut in squares and serve with whipped cream or Best Ever Sauce, or a little of both.

Joan Lee, Edith Taft, Arlane Jackson

TOP OF THE STOVE LEMON PUDDING

1 c. flour
1¾ tsp. baking powder
½ tsp. salt
3 Tbsp. sugar
1 egg, beaten
⅓ c. milk
3 Tbsp. melted butter
½ tsp. lemon extract

Syrup:

¾ c. sugar
½ c. water
Grated rind and juice of lemon
½ tsp. salt

Mix together and boil.

Mix dry ingredients and add liquid. Mix and drop by spoonfuls into boiling syrup. Cover tightly. Cook on very low heat 20 minutes.

Relia Ellett

HEALTH PUDDING

1 c. graham or whole wheat flour
1 c. toasted whole wheat bread crumbs
1 c. milk
½ c. brown sugar
¼ c. butter
½ c. seeded raisins
½ c. chopped walnuts
1 level tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. baking powder

Butterscotch Sauce:

1 c. brown sugar
¼ c. butter
2 c. milk
1 Tbsp. cornstarch
1 tsp. vanilla

384-96

Heat milk and butter together, then add dry ingredients until smooth. Steam for 45 minutes. Heat butter and sugar until melted. Add milk and cornstarch. Cook until thickened, stirring constantly. Add vanilla. Serve over Health Pudding.

Della Chaffin

RAISIN RICE PUDDING

½ c. rice
1 qt. milk
½ c. raisins
3 eggs, beaten
½ c. sugar
2 tsp. butter
1 tsp. vanilla
¼ tsp. salt
Nutmeg

Wash rice in boiling water; drain. Mix with 2 cups milk in top of double boiler. Cook over hot water until rice is tender. Add raisins, beaten eggs, sugar, and remaining milk. Pour into greased 1½ quart baking dish. Sprinkle with nutmeg and dot with butter. Bake in slow oven 30 minutes or until set. Makes 6 servings.

Anna T. DeLeeuw

ST. JAMES PUDDING

3 tsp. butter
½ c. milk
½ tsp. soda
½ lb. dates or raisins
¼ tsp. nutmeg
½ c. molasses
⅔ c. flour
¼ tsp. cloves
¼ tsp. salt
¼ tsp. allspice

Melt butter. Add molasses and milk, then add dry ingredients, mixed and sifted, then add the fruit. Turn into buttered mold. Cover and steam 2½ hours. Serve with white sauce.

Neta Allen

BRIGHT DESSERT

1 c. all-purpose flour
1 c. sugar
1 tsp. soda
¼ tsp. salt
1 (1 lb.) can fruit cocktail
1 egg
1 c. brown sugar
¼ c. chopped almonds

Sift together flour, sugar, soda, and salt. Add can of undrained fruit cocktail and one lightly beaten egg. Mix well. Turn into buttered 9x13 inch baking pan and sprinkle with 1 cup brown sugar (packed) and ¼ cup chopped almonds. Bake in moderate oven for 35 to 40 minutes. Serve warm, topped with vanilla ice cream or hard sauce.

Phyllis Okerlund

HELLO DOLLY CAKE

1 can sweetened condensed milk
1 c. nuts
1 c. graham cracker crumbs
¼ lb. butter
1 c. flaked coconut
1 c. chocolate chips

Melt butter in pan. Sprinkle in a layer of each of graham crackers, coconut, chocolate chips, nuts, and milk. Bake at 350° for 40 minutes.

Martha May Ellett

CARAMEL PUDDING

1 Tbsp. butter
½ c. sugar
½ c. milk
1 c. flour
½ tsp. soda
¼ tsp. salt
¼ c. nuts
½ c. raisins

Sauce:

1 c. brown sugar
2 Tbsp. butter
2 c. boiling water

Add all ingredients for batter together and put in dripper and cover with sauce. Bake for 35 minutes at 375°.

Loa Johansen

LEMON PUDDING

1 peeled lemon
1 c. sugar
2 c. boiling water

Batter:

1 egg
1 c. sugar
Butter (the size of egg)
½ c. cold water
½ tsp. baking powder
1½ c. flour

In the dish you bake in, slice 1 peeled lemon; add sugar, boiling water, and let stand until batter is made up. Mix well 1 egg, sugar, butter, cold water, baking powder, and 1½ cups flour and pour over the first mixture. Do not stir. Bake in moderate oven until done, about 45 minutes. Serve with whipped cream.

Florence G. Brian

FRUIT COCKTAIL DELIGHT

1 egg
1 (1 lb.) can fruit cocktail
½ c. sugar
1 c. flour
1 tsp. soda
Dash of salt
1 c. brown sugar
½ c. nuts

Beat egg well; add fruit cocktail juice. Sift dry ingredients and add to the cocktail. Spread in buttered dripper and cover top with the brown sugar, then nuts. Bake at 375° for 30 to 40 minutes. Serve warm with whipped cream.

Donna Blackburn

ONE-BOWL PUMPKIN DESSERT

1⅔ c. sifted flour
1⅓ c. sugar
¼ tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
¼ tsp. ginger
½ c. soft shortening
1 c. cooked, mashed pumpkin
⅓ c. water
1 egg
⅔ c. raisins
⅓ c. nuts

Sift dry ingredients together into mixing bowl; add shortening, pumpkin, and water. Beat 2 minutes on medium speed of electric mixer or until ingredients are well mixed. Add egg; beat 2 more minutes. Stir in raisins and nuts. Pour into a 1½ quart ring or Turk's head mold that has been well greased and lightly dusted with fine, dry bread crumbs. Bake in a moderate oven (350°) for about 45 minutes or until cake tests done. Serves 8.

Pearl Taylor

APPLE DOWDER

1 c. sugar
¼ c. butter
1 egg
5 small apples
1¼ c. flour
1 tsp. soda
1 tsp. cinnamon
½ tsp. nutmeg
½ c. chopped nuts

Mix and bake.

Sauce:

2 c. brown sugar
2 Tbsp. butter
3 c. water
2 Tbsp. flour

Boil a few minutes.

Vee Christensen, Pearl Taylor

RAISIN DESSERT

1 Tbsp. butter
½ c. sugar
½ c. milk
1 c. flour
½ tsp. cinnamon
½ tsp. salt
1 tsp. soda
1 tsp. vanilla
½ c. nuts
½ c. raisins

Mix like a cake batter. Put in a dripper pan and then take 1 cup brown sugar, 2 tablespoons butter, and 2 cups boiling water; mix and pour over top of batter. Bake at 425° for 30 minutes. Serve warm with whipped cream or ice cream.

Luzenia Rees, De Ila Chappell

GONE WITH THE WIND DESSERT

1 c. sugar
2 eggs
1 tsp. vanilla
1 env. gelatin, softened in ¼ c. water
½ c. milk
1½ c. whipping cream
20 graham crackers

Roll crackers into crumbs. Put ½ of the crumbs in the bottom of an 8 inch square shallow pan. Heat milk in double boiler. Add ½ cup sugar to beaten egg yolks. Pour hot milk over eggs and sugar and stir until well mixed. Return to double boiler and cook until it thickens. Add softened gelatin and stir until it dissolves. Cool slightly. Whip egg whites until stiff. Add the other ½ cup sugar and beat until sugar is dissolved. Whip the cream. Put whipped egg whites, whipped cream, and vanilla into a large bowl. Add cooked mixture to this and combine by whipping it with egg beater until it is thoroughly mixed. Pour mixture over the crumbs in the pan, then spread the remaining crumbs on top. Chill; cut into squares and serve. Serves 10.

Reva D. Coleman

ORANGE ICEBOX DESSERT

1 pkg. orange Jell-O
1 c. hot water
1 tsp. grated orange rind
1 can milk, chilled
½ c. sugar
½ c. (small can) frozen orange juice

Dissolve Jell-O in hot water. Add sugar, juice, and rind. Let set, then whip chilled milk and fold into Jell-O mix. Line pan with graham cracker crumbs. Pour mixture over crumbs. Sprinkle more crumbs on top. Refrigerate.

Ludeal Williams, Zina New

RAISIN PUDDING

4 Tbsp. butter
1 c. sugar
½ c. milk
2 eggs
2 c. flour
2 tsp. vanilla
1 c. raisins
2 Tbsp. baking powder
1½ tsp. soda
½ tsp. salt
2 tsp. cinnamon
2 tsp. nutmeg
1 tsp. allspice
1 c. chopped nuts

Syrup:

2 c. brown sugar
4 c. boiling water (or less)
4 Tbsp. butter

Sift all dry ingredients together, then add the remaining ingredients. Pour into dripper pan. Pour syrup over pudding. Bake at 375° for 35 or 40 minutes. When done, top with whipped cream or Dream Whip. Makes a large dripper full.

Wilma Oyler

384-96

CARROT PUDDING DELUXE

1 c. grated carrots
½ c. brown sugar, firmly packed
1 egg
1 tsp. grated orange rind
1 tsp. grated lemon rind
4 Tbsp. soft butter
1 Tbsp. lemon juice
1¾ c. flour
1 tsp. baking powder
1 tsp. soda
½ tsp. salt
½ tsp. cloves
1 tsp. cinnamon
½ c. chopped nuts

Syrup:

1 c. granulated sugar
1½ c. white seedless raisins
1½ c. water

Mix batter ingredients in order given. Next, prepare syrup and bring to a boil. Grease well a gelatin mold (or a round pan, 2x10 inches, or an angel cake pan). Pour hot syrup in the bottom of the pan. Carefully spoon the batter evenly over top of syrup. Do not stir. Bake at 400° for about 45 minutes. Remove from oven and turn out onto a serving plate (sauce with raisins will be on the top of the pudding). Serve hot.

Ilene VanDyke, Grace Baker, Mary Duncan

CARROT PUDDING

1 c. grated carrots
1 c. grated potatoes
1 tsp. soda
1 c. raisins
½ c. melted shortening
½ tsp. nutmeg
1 scant c. sugar
1½ c. flour
1 tsp. salt
1 tsp. cinnamon
½ tsp. cloves

Combine all ingredients and place in buttered mold. Cover and steam for 3 hours. Serve with sauce or cream.

Wanda Heaps, Marie Clark, Marzella Forsyth

CARROT PUDDING

1 c. grated carrots
1 c. grated potatoes
1 c. ground raisins
1 c. sugar
½ c. butter
1 c. nutmeats
1 c. flour (use a little more)
1 tsp. baking soda
½ tsp. cinnamon
1 tsp. allspice
½ tsp. salt

Sift dry ingredients. Mix and steam for 3 hours.

Lemon Sauce: Use ½ package lemon pie filling. Cook as directed but add ¼ cup lemon juice and enough water to make like a syrup.

Ellen Blackburn, Hilma Brinkerhoff, Lela Taylor

CARROT PUDDING

1 c. potatoes (raw), grated
1 c. carrots (raw), grated
1 c. sugar
1 c. milk
½ c. honey
¾ c. lard
1½ c. bread crumbs
½ tsp. soda
1 tsp. allspice
1 tsp. salt
1 tsp. baking powder
½ c. walnuts
1 tsp. cinnamon
1 tsp. nutmeg
2 c. raisins

Mix as for cake batter by creaming lard and sugar. Add milk and honey. Add remainder of ingredients. Steam 3 hours. Serve with your favorite sauce.

Rum Sauce:

2 c. milk, scalded
2 Tbsp. cornstarch
Pinch of salt
¾ c. sugar
2 Tbsp. butter
1 tsp. rum flavoring

Scald milk; add cornstarch and salt, mixed with sugar. Bring to boil and add butter and rum flavoring. Serve warm over pudding.

Ellis D. Coombs, Shirley Oldroyd

FRUIT SALAD PUDDING

1 c. flour
1 tsp. soda
1 egg
2 c. fruit cocktail
½ c. brown sugar
1 c. sugar
1 tsp. salt
1 tsp. vanilla
½ c. walnuts

Sift sugar, flour, soda, and salt together. Add egg, vanilla, and fruit cocktail. Pour into ungreased pan. Sprinkle brown sugar and walnuts over top.

Dal Marr Hellstrom

SUET PUDDING

2 eggs
1 lb. candied fruit cake mix
½ lb. raisins
2 c. flour
2 tsp. baking powder
½ tsp. cloves
½ tsp. cinnamon
½ tsp. nutmeg
2 c. water
1 c. sugar
1 c. nuts
½ tsp. salt
1 c. suet, ground
1 c. sugar
1 Tbsp. brandy

Combine sugar and water; mix well. Add baking powder and spices. Add flour and enough milk to make a stiff batter. Add suet and fruit. Mix well. Fill pound cans about ½ full. Tape lids down. Stand in cooker with water about ¾ way up on cans. Steam about 3 hours. Serve with Hot Brandy Sauce.

384-96

Sauce: Combine and bring to a boil and thicken lightly with cornstarch. Serve hot.

Sylvia Ekker

OLD-FASHIONED SUET PUDDING

1 c. suet
3 tsp. baking powder
1 tsp. soda
⅓ tsp. nutmeg
⅓ tsp. allspice
⅓ tsp. cloves
1 tsp. cinnamon
1 c. nuts
1 c. raisins
5 c. flour
3 eggs, beaten
2 c. milk
1 c. molasses

Sift flour, baking powder, soda, and spices together in large bowl. Add all other ingredients. Put in small cloth sack, dampened; tie top with string, leaving about 1 inch to allow pudding to rise. Place rock or plate in bottom of kettle. Have water boiling enough to cover sack. Drop in sack; boil 2 hours. Serve with favorite sauce or cream and sugar.

Lucy Torgerson, Golda Bullard

DATE PUDDING

3 c. dates
3 c. walnuts
3 c. soda cracker crumbs
3 c. sugar
6 tsp. baking powder
12 eggs

Chop nuts and dates. Sift dry ingredients well. Add egg yolks, well beaten. Fold in beaten egg whites. Put in buttered pan and bake 30 minutes in moderate oven. Serve with whipped cream.

Clay Blackburn

DATE PUDDING

4 Tbsp. butter
1 pkg. vanilla pudding
3 eggs
1 c. chopped dates
1 c. chopped nuts
7 Tbsp. sugar
18 graham crackers
2 c. milk

Melt butter and add crackers. Make custard of milk, pudding, and egg yolks. Add dates, nuts, and cracker crumbs, leaving some to put on top of meringue. Make meringue of egg whites and sugar. Put in casserole with meringue and crumbs on top. Bake in slow oven for 30 minutes. Serve cold with cream.

Madge Taylor

DATE NUT PUDDING

Syrup:

1½ c. hot water
1½ c. brown sugar

Batter:

1 c. sugar
2 Tbsp. melted fat
1 c. milk
1 c. flour
2 tsp. baking powder
1 tsp. vanilla
½ c. nuts
½ c. dates, chopped

Dissolve syrup on stove. For batter, sift all dry ingredients together, then add remaining ingredients. Pour syrup in greased pan. Pour batter over it. Bake in moderate oven for 40 minutes. Cool. Serve with whipped cream. Serves 10.

Golda Jackson, Emma Sorenson

DATE PUDDING

1½ c. brown sugar
1½ c. water
1 c. sugar
1 c. flour
1 c. milk
1 tsp. baking powder
1 c. dates, chopped
1 c. nuts, chopped

Mix together brown sugar and water until dissolved. Pour into baking dish. Mix together 1 cup sugar, flour, milk, baking powder, dates, and nuts. After this is mixed, drop the mixture into the brown sugar mixture in the baking dish. Bake for ½ hour at 350°. May be served cool or hot with whipped cream topping.

Emma D. Forsyth, Margaret Oldroyd

PINEAPPLE DESSERT

1 (1 lb.) box vanilla wafers
1½ c. powdered sugar
½ c. butter
2 eggs
1 can crushed pineapple
½ pt. cream
¾ c. nuts

Butter a 6x12 inch pan. Crush vanilla wafers or graham crackers. Spread ½ of the crumbs on bottom of buttered pan. Cover with following mixture. Cream together powdered sugar and butter; add 2 eggs, slightly beaten. Spread 1 can of well drained crushed pineapple over the egg and butter mixture, then combine ½ pint cream, whipped to a fluffy consistency. Spread ¾ cup nuts, broken into fairly large pieces, over pineapple mixture. Cover with remaining wafer crumbs. Let set 24 hours in refrigerator. If desired, garnish with a spoon of whipped cream and cherry when served.

Phyllis Okerlund, Loma Blackburn

HOT FUDGE PUDDING

1 c. sifted cake flour
2 tsp. baking powder
¼ tsp. salt
¾ c. sugar
2 Tbsp. cocoa
½ c. milk
2 Tbsp. shortening, melted
1 c. chopped nuts
1 c. brown sugar
¼ c. cocoa
1¾ c. hot water

Sift flour, baking powder, salt, sugar, and 2 tablespoons cocoa into bowl. Stir in milk and shortening. Blend in nuts. Spread in square pan (9 x 9 x 1¼ inches). Sprinkle with brown sugar, cocoa mixture. Pour hot water over entire batter. Bake 45 minutes at 350°. During baking, cake mixture rises to top and chocolate sauce settles to bottom. Serve warm with whipped cream. Yields 9 servings.

Ora Morrell, Afton Taylor, Elda Ellett

CRANBERRY MUFFINS

¼ c. butter
½ c. sugar
1½ c. flour
½ tsp. salt
1½ tsp. baking powder
½ c. milk
1 egg
1 c. cranberries, chopped

Butterscotch Sauce:

1 c. butter
½ c. sugar
½ c. brown sugar
½ c. evaporated milk or cream
1 tsp. vanilla

Add dry ingredients including sugar. Add buttermilk and egg. Mix only enough to moisten ingredients. Add cranberries. Bake at 375°.

Butterscotch Sauce: Melt butter in pan. Add sugar; mix well. Slowly add evaporated milk and cook, stirring constantly until mixture thickens and sugar dissolves. Serve on Cranberry Muffins. Makes 1½ cups sauce.

Erma Moosman

NEVER FAIL GINGERBREAD

½ c. melted shortening
½ c. sugar
½ c. molasses
2⅓ c. flour
½ tsp. salt
2 eggs
1 tsp. soda
1 tsp. ginger
1 tsp. cinnamon
1 c. hot water

Combine sugar, shortening, and molasses. Add sifted dry ingredients alternately with hot water. Beat until smooth. Add eggs and beat again. Bake in a greased pan (6x10 inches) at 350° for 45 minutes. Serve warm with whipped cream, applesauce, or any other desired topping.

Vera Jones

GINGERBREAD

½ c. shortening
½ c. sugar
1 egg
1½ tsp. baking soda
2½ c. flour
1½ tsp. cinnamon
1 tsp. ginger
½ tsp. cloves
½ tsp. salt
1 c. molasses
1 c. hot water

Melt shortening in 3 or 4 quart saucepan over low heat. Remove from heat; let cool. Add sugar and egg; beat well. Sift together flour, baking soda, salt, and spices. Mix water and molasses. Add alternately with flour to first mixture. Pour into greased and floured pan (9x9x2 inches). Bake in 350° oven for 50 to 60 minutes. Serve with whipped cream or white frosting.

Nina Chappell

APRICOT COBBLER

2 qt. bottled apricots
Dash of salt
1 c. sugar

Mix the preceding together. Bring to boil and thicken with cornstarch to consistency of pie filling. Pour in large dripper and mix 1 box cake mix as directed on package and pour over apricot mixture. Bake in 375° oven for 30 minutes until cake is done. Cool and serve with whipped cream.

Shirley Jackson

PEACH COBBLER

2 c. sliced, fresh peaches
¼ c. brown sugar
1 Tbsp. lemon juice
1 recipe Rich Shortcake, using ¾ c. milk
½ c. granulated sugar
2 Tbsp. flour
1 Tbsp. butter

Place peaches in greased baking dish (grease dish with butter). Sprinkle with mixture of sugars and flour, then lemon juice; dot with butter. Drop dough in mounds over peaches. Bake in hot oven (450°) for 30 minutes.

Alta Stone

GEORGE WASHINGTON COBBLER

Base:

2 (1 lb. 6 oz.) cans cherry pie filling
2 medium apples, cored and chopped
½ c. chopped nutmeats

Topping:

1 (12 oz.) pkg. (2 c.) Flake corn muffin mix
1 egg
⅔ c. milk

Heat oven to hot (400°). Reserve 12 cherries for topping. For base, combine pie filling, apples, and nutmeats; spread evenly in ungreased 13x9 inch baking dish.

For topping, empty contents of package into bowl; add egg and milk. Blend only until dry ingredients are thoroughly moistened. (Batter should be slightly lumpy.) Spread quickly over cherry mixture; press reserved cherries into

topping. Sprinkle with granulated sugar. Bake in preheated oven (400°) for about 20 minutes. Cut into 12 pieces; serve warm.

Arlena Taylor

LUMPY DICK

1 pt. milk
½ c. flour
½ tsp. salt
1 Tbsp. butter

Cream to moisten the flour (just enough to make small lumps). Use fingers to rub into flour. Don't get too moist! Stir into milk that has been brought to a boil and add salt and butter. Cook at low heat about 15 minutes. Serve with sugar and cream and sprinkle with cinnamon or butter or sauce, if desired. Double recipe for family.

Lucy Torgerson

GRANDMA'S PUDDING SAUCE

1 Tbsp. cornstarch
½ c. sugar
Pinch of salt
1 c. boiling water
1½ tsp. lemon flavoring
1½ tsp. butter
1½ tsp. vanilla

Combine sugar, cornstarch, and salt; mix well. Add boiling water, stirring constantly. Boil 5 minutes (gently); add butter and flavoring. Serve hot. Makes 1¼ cups sauce.

Emma T. Forsyth

LEMON SAUCE

⅔ c. granulated sugar
1 Tbsp. cornstarch
1 c. boiling water
2 Tbsp. lemon juice
1 tsp. lemon rind
2 Tbsp. butter or oleo
Pinch of salt

Mix cornstarch and sugar; add to boiling water, stirring vigorously. Cook over medium heat until thickened. Remove from heat. Stir in lemon juice and rind, butter, and salt.

Avagail Moore

HOLIDAY SAUCE

1 tsp. cornstarch
⅓ c. sugar
⅛ tsp. salt
2 Tbsp. water
1 egg
1½ tsp. butter
1½ tsp. lemon juice
½ tsp. lemon rind
2 tsp. rum extract

Mix together cornstarch, sugar, salt, and water; cook until thick, then add yolk of egg, beaten. Cook 3 minutes. Add 1½ teaspoons butter. Cool and add

½ teaspoons lemon juice, ½ teaspoon lemon rind, and 2 teaspoons rum extract.
eat until stiff 1 egg white. Fold into sauce.

Avagail Moore

Candy, Jelly,
Preserves

TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In CARAMELIZING, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

SEAFOAM NUT SQUARES

2 c. sifted flour
1 tsp. baking powder
½ tsp. salt
⅛ tsp. soda
½ c. shortening
¼ c. sugar
½ c. brown sugar
2 eggs
2 Tbsp. cold water
½ tsp. vanilla
¼ c. milk

Sift together flour, baking powder, salt, and soda. Cream shortening and sugars. Add two beaten egg yolks, mixed with the cold water and vanilla, to the shortening and sugars. Add dry ingredients with milk alternating. Spread in greased and floured 15x10 inch pan or 2 (9x9x2 inch) pans. Beat 2 egg whites until stiff but not dry; add 1½ cups brown sugar, a little at a time. Spread over cookie dough. Sprinkle with 1 cup nuts. Bake at 325° for 25 to 30 minutes.

Myrra Newton

SEE'S FUDGE

4½ c. sugar
1½ tsp. vanilla
½ lb. butter or margarine
1 pt. marshmallow cream or 1 pt. melted marshmallows
1 tall can evaporated milk
2 c. finely chopped nuts
2 pkg. chocolate chips

Bring sugar and milk to a rolling boil for 8 minutes. Remove from heat, then add butter, vanilla, and salt. Add chocolate chips, marshmallow cream, and nuts; beat until smooth and pour into buttered pan to cool. Makes about 5 pounds.

Vee Christensen, Amanda Chidester, Viola Rees

FUDGE CUTS

2 sq. unsweetened chocolate (1 sq. equals 3 Tbsp. cocoa and 1 Tbsp. shortening)
½ c. shortening
2 eggs, well beaten
½ c. sifted flour
½ c. chopped nuts
1 c. sugar
½ tsp. salt
1 tsp. vanilla

Melt shortening and chocolate in double boiler. Remove top and blend in sugar and eggs. Add flour and salt. Stir well with a spoon. Add vanilla. Pour into greased 8x8x2 inch pan; spread smooth and sprinkle with nuts. Bake in 400° oven for 12 minutes. Cool. Cut in 1 inch squares. Yields 24.

Dorthy Gurley

CHOCOLATE FUDGE CANDY

4 c. sugar
1 large can milk
¼ lb. butter or margarine
1 tsp. vanilla
2 large Hershey's bars
1 pkg. chocolate chips
2 doz. marshmallows
1 c. nuts

Melt butter in large kettle over low heat; add milk and sugar. Turn up heat and stir constantly. When it begins to boil, time and boil exactly 4 minutes. Remove from heat; add Hershey's bars, chocolate chips, and marshmallows. Beat until almost cold; add vanilla and nuts. Mix well and pour into buttered pan. Cool and cut into squares.

Lola Anderson, Reta Duncan

FUDGE CANDY

2 (9¾ oz.) Hershey's bars (large)
4½ c. sugar
1 pt. marshmallow cream
1 can condensed milk (large)
1 lb. nuts
1 tsp. vanilla
1⅓ cubes butter

Mix sugar, milk, and butter; stir constantly until it boils, 6 minutes, stirring all the time. Add nuts, cream, vanilla, and chocolate bars. When chocolate is melted, pour into buttered dish and cut in squares.

Nancy Sorenson

PEANUT BRITTLE

! c. sugar
½ c. water
Tbsp. butter
1 c. white syrup
1 lb. raw peanuts

Boil until it threads. Add peanuts; cook until light brown. Take from heat nd add butter. Mix 2 teaspoons soda and 1 teaspoon salt; add to preceding ixture. Stir well, then pour out on cookie sheet. Do not spread too much.

Rula Turner, Ione Blackburn, DeOna Oyler

POTATO CANDY
(Uncooked)

c. mashed potatoes (mash well)
c. sifted powdered sugar
c. candied pineapple (red and green), chopped
1 c. candied cherries, chopped
1 c. nuts, chopped
1 Tbsp. vanilla
½ tsp. almond extract

Place mashed potatoes in a large bowl; gradually add 2 cups sifted pow- ed sugar. When well blended, add the pineapple, cherries, and nuts, then add illa and almond extracts. Mold into long roll. Chill and cut into slices.

Ellen Brown, Phyllis Okerlund

FONDANT FOR DIPPING

5 c. sugar
1 c. whipping cream
¼ tsp. cream of tartar
1 c. milk
¼ c. white Karo syrup
¼ sq. butter (2 Tbsp.)

Cook to 230° (soft ball). Cook with heat low until butter melts. After butter melts, put a lid on it and turn up the heat slightly. Cook about 5 minutes with the lid on, then take lid off and continue cooking without stirring until done. Wipe sides down often with a damp cloth or paper towel wrapped around the tines of a fork. Let cool until it feels barely warm to the hand. Pour from pan into large bowl and beat until it loses its shine. Pour into buttered plate. When cool, knead in flavoring. If you want the whole batch one flavor, you can stir the flavoring in as it loses its shine. It makes about 100 pieces.

Some of the flavorings you can use are: Maple extract and crushed walnuts; mint extract and green food coloring; rum flavoring, orange flavoring and few drops of red and yellow; shredded coconut, mixed in the fondant; chocolate (I use 1 square semi-sweet chocolate to ½ batch fondant). Dip in melted chocolate. These age well.

Lila Waite

CARROT FUDGE

1½ c. grated carrots
3½ c. granulated sugar
½ c. water
½ tsp. lemon flavoring
½ c. sweetened condensed milk

Cook carrots, sugar, milk, and water to soft ball stage (228° to 234°). Remove from heat; add flavoring and cool to room temperature. Beat until creamy. Pour into buttered pan; pat down to 1 inch depth and when firm, cut into squares. The grain will be rather coarse due to the grated carrots, but the candy is delicious.

Phyllis Okerlund

DIVINITY

4 c. sugar
1 Tbsp. vinegar
3 egg whites
1 Tbsp. vanilla
1 c. white syrup
1 c. water
¼ tsp. salt

Cook sugar, syrup, vinegar, and water until firm ball when dropped in cold water; add slowly to stiffly beaten egg whites. Add vanilla and continue to beat until it sets, then roll into bars with hands. Let set several hours, then roll bars in hot caramel, then roll in nuts.

LaPreal Chappell, DeOna Oyler

84-96

DATE NUT NIBBLES

1 c. water
1 (8 oz.) pkg. dates
1 tsp. soda
1 c. shortening
2 c. sugar
1 tsp. vanilla
3 eggs
4 c. sifted flour
1 tsp. baking powder
1 tsp. cinnamon
½ tsp. salt
1 c. chopped nuts

Chop dates and boil in water for 5 minutes. Cool; add soda. Set aside. Cream shortening and sugar. Add eggs and vanilla. Sift dry ingredients into creamed mixture. Mix. Add date mixture and nuts. Mix well. Drop by teaspoonfuls onto a greased cookie sheet. Bake at 400° until done.

Ruth Hallows

PEANUT BRITTLE CANDY

2 c. sugar
1 c. dark Karo syrup
½ c. water
2 Tbsp. butter
2 c. peanuts
1 tsp. vanilla
½ tsp. salt
2 tsp. soda

Boil sugar, syrup, and water together until it forms a hard crack ball. Stir in peanuts. Keep stirring so peanuts won't stick. Remove from fire. Add vanilla, salt, and butter. Stir until butter is all melted; add soda. Mix well. Pour out onto greased cookie sheet until hard. If salted peanuts are used, omit the ½ teaspoon salt.

Ruth Tracy, Thelma T. Behunin, Irene Ellett

PENUCHE

1 (1 lb.) pkg. brown sugar
1 c. white sugar
1½ c. evaporated milk
¼ c. water
¼ sq. butter
1 c. nuts
Vanilla

Cook slowly to soft but firm ball. Cool thoroughly, then beat; add nuts and mold.

LaWana Morrell

MARSHMALLOW CANDY

2 c. sugar
2 egg whites
¾ c. water
½ pkg. plain gelatin, dissolved in 8 Tbsp. cold water

Boil sugar and water until it forms a soft ball when put in cold water. Remove from heat and add dissolved gelatin. Beat 15 minutes. Beat egg whites stiff. Add to syrup and beat 5 minutes more. Turn into pan and cool. When cool, cut in squares or bars. Roll in chopped nuts or coconut that has been toasted and rolled until fine.

Loa Johansen

ORANGE STICKS

3 Tbsp. Knox gelatine
2 c. sugar
4 tsp. grated orange rind
2 Tbsp. lemon juice
½ c. hot water
½ c. cold water
2 Tbsp. orange juice
8 drops orange color

Soften gelatine in cold water. Combine sugar and hot water. Stir until sugar is dissolved. Bring to a boil; add gelatine. Boil slowly for 20 minutes. Add remaining ingredients. Strain into an 8x8 inch pan that has been rinsed in cold water; let stand overnight.

Emma T. Forsyth

JELLO DIVINITY

3 c. sugar
½ c. water
2 egg whites
½ c. white Karo syrup
1 pkg. Jell-O

Cook sugar, syrup, and water to form a medium ball. Beat egg whites until stiff. Add Jell-O gradually. Add syrup while beating. Drop on wax paper as usual.

Remola Woolsey, Ilda Johnson

HONEY CANDY

2 c. sugar
1 c. honey
1 c. cream (thick cream, canned cream won't work)

Boil to a medium hard ball stage, stirring occasionally. Pour out onto a buttered platter and let cool until it can be handled. Butter hands and pull until of proper consistency. Cut in pieces with buttered scissors.

Ellen Brown

ROCKY ROAD

2 large Hershey's bars or 2 (6 oz.) pkg. chocolate chips
4 c. sugar
½ lb. butter or margarine
1½ c. evaporated milk
1 pkg. small marshmallows
2 c. chopped nuts

Put ½ of the package of marshmallows in a freezer tray and chill for 1 to 2 hours. In a large bowl, cut up butter and chocolate; set aside. Bring to boil the sugar, milk, and ½ package marshmallows. Boil rapidly for 5½ to 6 minutes, stirring constantly. Pour over chocolate and butter. Beat until mixture thickens, 4 to 5 minutes. Pour mixture into a large dripper pan which has been buttered into which the frozen marshmallows have been placed. This makes a large batch; keep in refrigerator.

Thelma Behunin

TOFFEE

1 lb. butter
10 Tbsp. cold water
1 c. finely chopped walnuts
2 c. sugar
1 large Hershey's bar, grated

Melt butter in a round 4 quart heavy saucepan. Add sugar and water. Cook fast until amber colored. Pour into a shallow pan that has half the nuts and half the chocolate on the bottom. Sprinkle rest of chocolate and nuts on top and tap with the back of a spoon to press nuts slightly into toffee mixture. Store in tightly covered container.

LaWana Morrell, Lila Waite

DELUXE FUDGE

c. sugar
0 marshmallows
s c. canned milk
c. nuts
1 pkg. chocolate chips
1 tsp. vanilla
½ c. soft butter

Combine sugar, marshmallows, and milk in heavy pan. Cook over low at, stirring constantly, until marshmallows melt (about 5 minutes). Add choco- e chips, butter, vanilla, and nuts. Stir. Pour in buttered pan and let cool. Makes pounds.

Berneal Hatch, Clea Durfey

FROSTED CASHEW CLUSTERS

c. butter
gg
. sifted flour
tsp. soda
c. sour cream
1 c. brown sugar, packed
½ tsp. vanilla
¾ tsp. baking powder
¼ tsp. salt
1½ c. cashew nuts

Cream butter and sugar. Beat in eggs and vanilla; add sifted dry ingredients, rnately with sour cream. Fold in cashew nuts. Drop by teaspoonfuls onto ased cookie sheet. Bake at 400° for 10 minutes. Frost with Golden Butter sting.

Golden Butter Frosting:

. butter
Tbsp. cream
sifted powdered sugar
3 Tbsp. cream
½ Tbsp. vanilla

Lightly brown the butter, being careful not to let it burn or get too brown. l until it barely starts to set up. Add other ingredients and beat until thick ugh to spread.

Clay Blackburn, Phyllis Okerlund

CARAMEL

2 c. sugar
3 c. cream
1¼ c. white corn syrup

Combine sugar, syrup, and 1 cup cream in a heavy pan. Cook to a soft ball stage. Add second cup cream; cook to soft ball stage, then add third cup cream and cook. Stir occasionally during the first 2 cups of cream until it begins to thicken with the third cup, then stir constantly until soft ball is formed in cold water.

LaPreal Chappell

MERRY WIDOW CARAMELS

2 c. sugar
2 c. cream
1 tsp. vanilla
1¾ c. white Karo syrup
1 c. butter

Cook sugar, Karo syrup, butter, and cream together over medium heat to a real firm ball stage. Add vanilla and turn into a buttered dripper cake pan. Cut in squares. Can be dipped or left plain.

Lila Waite

CEREAL CANDY

1 qt. corn flakes
1 qt. Rice Krispies
1 c. Spanish peanuts
½ tsp. vanilla
1 c. coconut
1 c. dark corn syrup
1 c. sugar
½ c. milk

Mix corn flakes, Rice Krispies, nuts, and coconut. Mix sugar, corn syrup, and milk and cook to a firm ball (236°). Syrup will have a curdled appearance. You will need to stir most of the time. Add vanilla and pour over cereal mixture. Spread candy on buttered pans. Cut in squares before it cools.

Margaret Oldroyd, Hazel Baker, Remola Woolsey

BLUE JOHNSON PLUM CATSUP

5 lb. plums
5 c. brown sugar
3 Tbsp. cinnamon
½ Tbsp. salt
2 c. vinegar
½ Tbsp. paprika
½ Tbsp. cloves
½ Tbsp. mace

Cook plums and run through food saver. Mix together and cook until proper thickness, stirring constantly. Pour into sterilized jars and seal at once.

Lois Eckersley

CANTALOUPE JAM

2 large cantaloupes
1 (No. 2½) can crushed pineapple
Sugar
2 lemons, juiced
2 oranges, juiced
2 oranges, ground

Cut cantaloupes into cubes; measure all ingredients and add same amount of sugar. Cook until thick and transparent. Bottle and seal.

Ilda Johnson

RASPBERRY AND PUNCH JAM

3 c. mashed raspberries
3 c. water
1 pkg. raspberry punch
1 pkg. pectin
6 c. sugar

Combine berries, pectin, punch, and water; bring to a boil. Add sugar and boil on a rolling boil for 3 minutes. Remove from stove; stir a few minutes. Pour into sterile bottles; seal.

Katie VanDyke

PEACH MARMALADE

1 gal. peaches, ground
1 qt. crushed pineapple
16 c. sugar
2 oranges
2 lemons (½ c. juice)

Scald and peel peaches. Grind the peaches and orange peeling after juice has been removed. Combine the peaches, orange peeling, and juice, juice of the 2 lemons (½ cup if canned juice is used), pineapple, and sugar. Bring to a boil and cook for 45 minutes, stirring often. Pour in sterilized bottles and seal. Makes about 14 pints.

Bonnie King

PEACH JAM

16 c. ground peaches
16 c. sugar
2 large oranges (grind rind and all)
2 c. crushed pineapple
2 tsp. Epsom salts

Mix. Cook 10 minutes hard boil; add Epsom salts just before removing from fire. Bottle and seal.

Wanda Blackburn

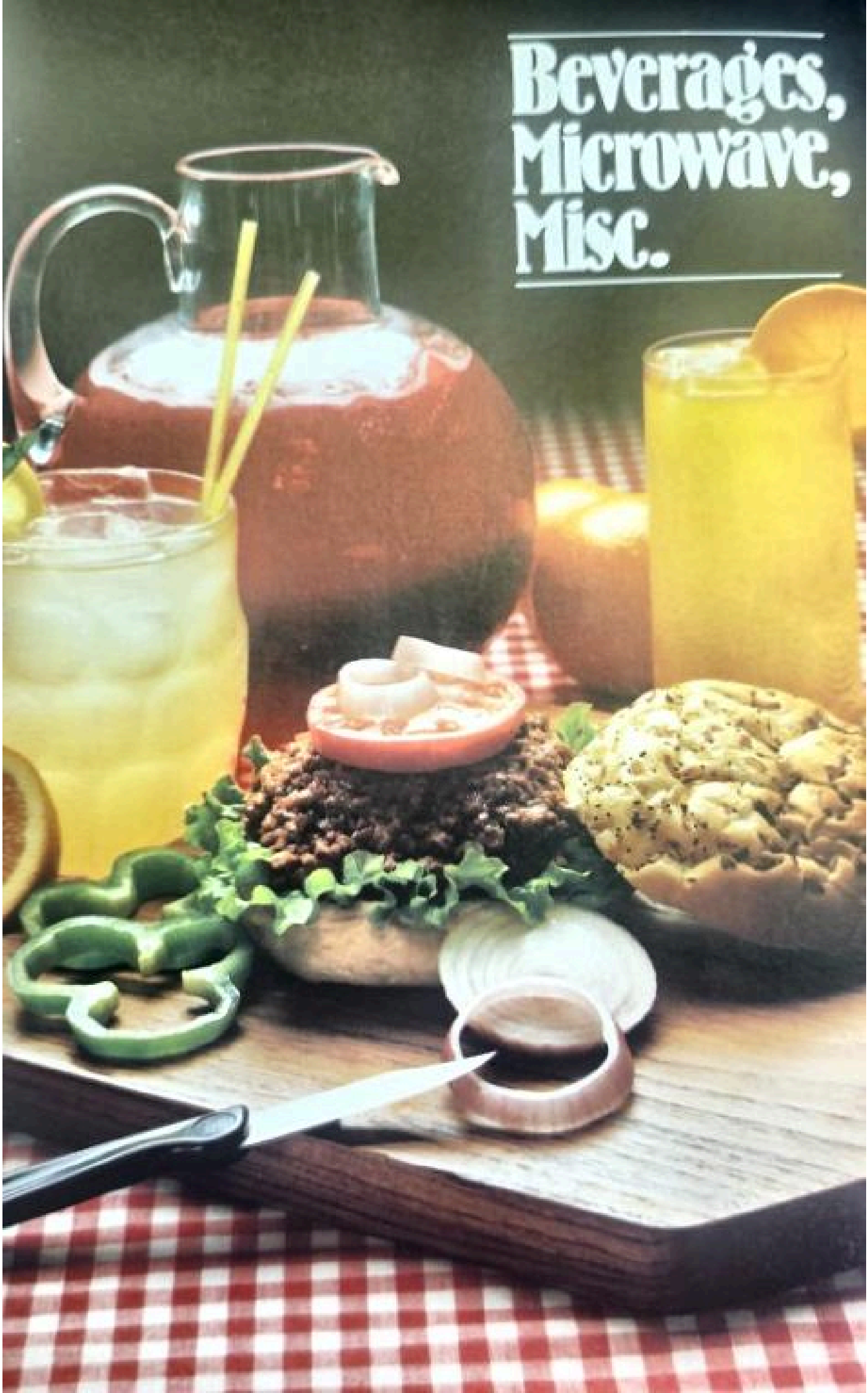
GRANDMOTHER'S MINCEMEAT

3 (5 qt.) pans ground apples
1 (5 qt.) pan ground meat
1 pt. suet
1 tsp. allspice
1½ tsp. cloves
1 Tbsp. cinnamon
4 lb. raisins
4 lb. currants
1 pt. vinegar
1 qt. molasses
Salt and sugar to taste

Boil meat before grinding. Mix all ingredients and add enough broth from meat to bring to desired consistency. Simmer for 1 hour. Place in sterilized bottles and seal.

May Adams

384-90


Beverages,
Microwave,
Misc.

MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping. A 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften jello that has set up too hard—perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2-2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the bony pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
27. Heat left-over custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

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EASY CITRUS PUNCH

1 (16 oz.) can frozen orange juice concentrate
1 (6oz.) can frozen lemonade juice concentrate
1 (6 oz.) can frozen limeade juice concentrate
4 c. cold water
1 large bottle (3½ to 4 c.) ginger ale, chilled

Lavell King

GRAPE JUICE SLUSH

3 (6 oz.) cans frozen grape juice
1½ c. sugar
1 pkg. Kool-Aid, mixed with 1 qt. water (no sugar)
3 c. water

Boil sugar and water; cool. Add juice and Kool-Aid; freeze. Mash slightly and fill glasses half full and cover with sparkling water.

Lavell King

SALMON SALAD SANDWICHES

1 (16 oz.) can flaked salmon
¼ c. green pepper, finely chopped
½ c. mayonnaise
½ c. celery, finely chopped
¼ tsp. salt
⅛ tsp. pepper
1 lemon (juice)

Combine ingredients; spread on bread.

Mrs. Bertha Robison

BAKED HAM SANDWICHES

8 slices bread, with the crusts removed
1 c. grated cheese
1 c. ground ham
3 eggs
3 c. milk
1 tsp. salt
½ tsp. dry mustard

Spread the ham and cheese inside of the bread and make 4 sandwiches. Mix all the other ingredients (eggs, milk, salt, and dry mustard) and set aside. Place the 4 sandwiches in a greased pan. Place this pan in a second pan of hot water, making a double boiler effect. Pour the ingredients, mixed together, over these sandwiches and bake 1 hour at 350°.

Mrs. Clella Ekker

FRENCH TOAST CHEESE SANDWICH

Three sandwiches:

1 egg
¼ c. milk
Dash of salt

Make ordinary cheese sandwiches, first using slices of Cheddar cheese, prepared mustard, and white bread. Dip sandwiches in the first mixture, then brown in hot butter or margarine.

Emma Jane Brinkerhoff

SALAD SANDWICH FILLINGS

Chicken, chopped
Celery, cut fine
Pickle relish

Mix together.

Ham
Salad dressing

Grind cold ham; add salt and pepper and salad dressing.

Eggs
Mustard
Onion
Salad dressing

Mix eggs with chopped onion, mustard, and salad dressing as for deviled eggs.

Merintha Johnson

FRENCH CHOCOLATE

½ sq. chocolate
c. water
sh of salt
¾ c. sugar
½ c. cream, whipped
6 c. milk

Shred chocolate in water. Cook and stir until dissolved. Add sugar and t; cook 4 minutes, stirring all the time. Cool and stir into whipped cream. Put ablespoon into glass and pour hot milk over.

LaVern Taft

PUNCH

z. citric acid
46 oz.) can pineapple juice
46 oz.) can orange juice
10 lb. sugar
1 bottle food coloring

Boil sugar and water in large kettle. Cool. Add juices and citric acid. Add er to make 10 gallons. Add 1 bottle of food coloring (any color desired). es about 30 punch cup servings per gallon. Makes 10 gallons.

Clay Blackburn

FRUIT APPETIZER

4 c. water
2 c. sugar
1 (6 oz.) can orange juice concentrate
1 (6 oz.) can lemonade concentrate

Boil water and sugar to dissolve. Add other ingredients. Pour into container and freeze. When ready to serve, allow mixture to thaw slightly and spoon over drained fruit cocktail or fresh fruit combination (melon balls, bananas, grapes, apples, etc.).

Darlene Chapman

SLUSH

3 pkg. strawberry Kool-Aid
3 c. sugar
3 qt. water
½ can (large) frozen lemonade
1 can frozen orange juice
1 large can pineapple juice
1 qt. ginger ale

Mix together.

Viola Rees

PUNCH

3 pkg. strawberry Kool-Aid
3 c. sugar
3 qt. water
½ can (large) frozen lemonade)
1 can frozen orange juice
1 large can pineapple juice
1 qt ginger ale

Mix together.

Viola Rees

SPICED PINEAPPLE PUNCH

½ c. sugar
1½ c. water
5 sticks cinnamon
12 cloves
1 (46 oz.) can pineapple juice
1½ c. orange juice
½ c. lemon juice

Makes 2 quarts.

Dal Marr Helstrom

THREE HOUR ROOT BEER

2 Tbsp. root beer extract
2 c. sugar
1 Tbsp. yeast

Fill jug ½ full with lukewarm water. Add ingredients, then shake well with lid on. Fill jug up, leaving about 4 inches at the top of jug. Set 3 hours. Put in refrigerator.

Burla Chappell, Katie VanDyke

PUNCH FOR FIFTY

2 c. sugar
1 qt. water
1 (46 oz.) can pineapple juice
1 (46 oz.) can grapefruit juice
1 (6 oz.) can frozen lemon juice
2 (6 oz.) cans frozen orange juice
1 (7 oz.) bottle 7-Up or 1 can carbonated water

Boil sugar and water; let cool. Add juices; refrigerate overnight. Add water as desired and 7-Up just before serving. Yields 50 servings.

Ilda Johnson

PUNCH BASE

1 large can pineapple juice
1 small can frozen orange juice
3 Tbsp. citric acid
5 scant c. sugar
2 cans frozen lemonade

Heat until sugar is dissolved (concentrated). Add 7-Up or ginger ale; use ¼ to ¾ water (concentrate).

Bernice Chappell

DELIGHT DRINK

6 oranges
6 bananas
6 lemons
1 large can crushed pineapple

Squeeze out juice and pulp. Boil 2 cups sugar and 2 cups water 5 minutes. Mix fruit and syrup and freeze. Serve with ginger ale or 7-Up.

Irene Ellett

PUNCH

9 c. sugar
¼ c. citric acid
4 (6 oz.) cans frozen orange juice
4 (6 oz.) cans frozen pineapple juice

Dissolve citric acid in 6 cups water. Add water to make 5 gallons.

Erma Farmer

TEEN-AGE SLUSH

1 c. boiling water
1¾ c. sugar
3 c. cold water
1 tsp. gelatin
Dash of salt
¾ c. lemon juice

Add sugar to boiling water. Boil 3 minutes; remove from heat and add gelatin that has been soaked in two tablespoons cold water. Add cold water, salt, and lemon juice. As it begins to freeze around edge, stir once. To serve: Spoon glass half full of slush and fill remainder with ginger ale or Seven-Up, or add part pineapple juice and part Seven-Up.

Lillian Munson

SLUSH

2 c. sugar
1 c. water

Boil together.

1 small can orange juice
1 tall can pineapple juice
Juice from 2 lemons

Mix together. Add to boiled mixture and freeze. When frozen, serve with chilled 7-Up or ginger ale.

Berneal Hatch, LaPreal Forsyth

FRAPPE

Dissolve 1 envelope Knox gelatine in ½ cup water.

Boil for 3 minutes:

5 c. sugar
3 c. water

Add gelatine to hot mixture.

Add:

9 c. cold water
1 tall can or 6 c. pineapple juice
3 Tbsp. lemon juice or 1 whole lemon
1 tsp. salt

Freeze; serve: Crush; add 7-Up, ginger ale, or lemon-lime drink. Add food coloring if desired. Yields 30 cups.

Audrey DeLeeuw

LIME FRAPPE

5 c. sugar
3 c. water
1 pkg. lime Jell-O
1 c. boiling water

Dissolve Jell-O in 1 cup boiling water. Add sugar and 3 cups boiling water; boil 5 to 7 minutes. Add 9 cups water and 1 large (46 ounce) can pineapple juice and freeze.

Elna Chappell

PARTY MIX

1 c. Cheerios
1½ c. Kix
2 c. small cheese crackers
2 c. thin pretzel sticks
½ lb. mixed nuts
¼ c. butter, melted
½ tsp. Worcestershire sauce
¼ tsp. celery salt
¼ tsp. garlic salt

84-96

Heat oven to 250°. Combine cereals, crackers, pretzels, and nuts in 13 x 9½ inch pan. Pour over butter and seasonings and mix well. Bake 30 minutes. Stir with wooden spoon after 15 minutes. Makes about 6 cups.

Dorthy Gurley

FILLED HARD DINNER ROLLS

1 doz. hard rolls
½ green pepper, chopped
½ can tomato sauce
1 can ripe olive, chopped
1 lb. cheese (mild or American)
2 green onions, chopped

Mix ingredients together except for tomato sauce. Gradually add tomato sauce to desired consistency. Scoop bread out of rolls and fill with filling. Wrap with aluminum foil and heat in oven for 20 minutes at 400°. This is a good recipe for a large crowd as you can double this as many times as needed and is a full meal with a tossed salad.

Mary Duncan

POPCORN BALLS

1 c. white sugar
1 c. brown sugar
Pinch of salt
¼ c. white syrup
½ can milk

Boil 5 to 7 minutes or until soft ball forms in cold water by testing. Makes 2 dozen balls.

Ruth Taylor

POPCORN BALLS

½ lb. popped popcorn
½ c. white corn syrup
½ c. boiling water
1 Tbsp. vinegar
1 tsp. vanilla
Food coloring may be added if desired
2 c. sugar
2 tsp. cream of tartar
2 Tbsp. melted margarine
⅛ tsp. soda

Combine sugar, syrup, water, and vinegar. Heat to boiling; add cream of tartar. Boil to soft crack stage (275° to 280°). Remove from heat; add margarine and flavoring and if desired food coloring. Now add the soda which will froth the syrup mixture to coat popcorn. Pour over popcorn; shape into balls.

POPCORN BALLS

1 c. brown sugar
1 c. water
1 tsp. salt
1 tsp. soda
1½ c. white sugar
⅔ c. syrup (white or dark)
4 Tbsp. butter
1 tsp. vanilla

Cook syrup, sugar, and water to soft ball. Take off stove; add rest.

Peggy Ellett, Myrna Larsen

CARAMEL CORN

3 c. granulated sugar
3 c. brown sugar, packed
1¼ c. dark corn syrup
1½ c. water
2 tsp. salt
½ c. (1 square) butter or margarine
2 tsp. soda
2 tsp. vanilla
3½ gal. popped corn

Combine sugars, corn syrup, and water in heavy pan and cook over medium heat, stirring frequently, until it reaches 290°. (Cook it to about 280° at this altitude.) Stir in salt (yes, this is the correct amount) and continue cooking, stirring constantly, until it reaches 300° (or 290° for this altitude). During the cooking process, wash down sides of pan with wet pastry brush. Remove syrup from heat and thoroughly stir in butter, soda, and vanilla. Pour slowly over popped corn, stirring constantly and continue stirring until corn is all coated.

Audrey DeLeeuw, Loyla Rees

POPCORN BALLS

1 pkg. Jell-O (any flavor desired)
1 c. white sugar
1 c. white syrup

Mix well and stir constantly until sugar is well dissolved. Cook as you stir. Bring to a boil and cook only until sugar and Jell-O are dissolved. Pour on popped corn and shape corn into balls immediately. Makes about 12 large balls.

Grace Baker, Alta Albrecht

CARAMEL POPCORN

sq. margarine
lb. brown sugar
1 c. Karo syrup
1 c. Borden's pre-sweetened milk

Bring margarine, sugar, and syrup to a boil. Add milk and cook to soft ball stage. Covers about 3 gallons of popped corn.

Blanch Brinkerhoff, Delaine Chappell

CRACKERJACK POPCORN

c. molasses or syrup
Tbsp. water
1 c. sugar
1 tsp. vinegar

Cook to crackle stage.

Add:

Tbsp. butter
level tsp. soda
2 c. peanuts

Pour this mixture over about 6 quarts of popped corn.

Julia DeLange

CHOCOLATE POPCORN BALLS

1 c. sugar
½ c. white corn syrup
3 Tbsp. butter
3 sq. chocolate or 5 Tbsp. cocoa

Combine all ingredients and cook to hard ball stage. Thinly coat popcorn with this mixture and form into balls.

Esther Coleman

MOTHER GOOSE POPCORN

1½ c. powdered sugar
11 Tbsp. milk
1 tsp. vanilla
Dash of salt
1 Tbsp. butter
1 c. granulated sugar
¼ tsp. red food coloring

Boil 2 minutes; put in 6 quarts of popped corn. Stir until coated.

Elna Chappell

POPCORN BRITTLE

1 tsp. vanilla
1 tsp. salt
1 tsp. soda
½ cube butter
1¼ c. peanuts
1½ c. popcorn
1½ c. sugar
1 c. brown sugar
¾ c. water
⅔ c. Karo syrup

Mix sugar, water, and syrup and cook to 250°; add peanuts. Cook to 280°; add salt. Cook to 285°. Remove from stove; add butter, soda, and vanilla. Pour over popped corn and stir.

Avagail Moore, Bernice Baker

POPCORN CRISP

½ lb. popcorn
1 c. brown sugar
⅔ c. Karo syrup
4 Tbsp. butter
1 tsp. vanilla
1½ c. white sugar
¾ c. water
1 tsp. salt
1 tsp. soda
1½ c. raw peanuts

Pop corn and place in oven to keep warm. Measure all ingredients. Mix sugar, Karo syrup, and water. Cook to 240°. Add raw peanuts and cook to 290°, stirring constantly. Add salt and cook to 300°. Add butter and mix well before removing from fire. Add soda and vanilla. Pour syrup over the corn, mixing as you pour to coat all kernels. Pour candy coated corn out on a flat surface to harden. If roasted peanuts are used, add at the same time as the salt.

Ida Weber

PINK POPCORN BALLS

1 tsp. vanilla
⅔ c. white syrup
2 tsp. cream of tartar
Few drops of red cake coloring
2 c. sugar (white)
⅓ c. boiling water
2 Tbsp. vinegar

Boil until soft ball when tested or use thermometer. Remove and add 1 teaspoon vanilla, butter (size of walnut), and ⅛ teaspoon soda. Pour over corn and make balls.

QUICK ROOT BEER

2½ c. sugar
1 gal. water
¼ yeast cake
½ bottle root beer extract

Mix together. Set in warm place for 4 hours and then place in refrigerator.

Mrs. Wynona Mulford

POPCORN CRISP

½ lb. popcorn
1 c. brown sugar
½ c. glucose or ⅔ c. white Karo syrup
1 tsp. soda
1½ c. raw peanuts
1½ c. white sugar
¾ c. water
1 tsp. salt
½ cube butter
1 tsp. vanilla

Pop ½ pound (about 1 cup) of popcorn. Place container in warm oven so that popcorn and pan will be warm when syrup is added. Measure out all ingredients before beginning to cook. Mix sugar, glucose, and water thoroughly and cook to 240°. Add raw peanuts and cook to 290°, stirring constantly. Add salt and cook to 300°. Add butter and mix well before taking from fire. Add soda and vanilla. Pour syrup over the cooked popcorn, mixing as you pour to get all the corn coated with the syrup. Pour the candy coated corn out on a flat surface to harden. If roasted peanuts are used, add at the same time as the salt is added at 290°.

Mrs. Ida Weber

CARAMEL CORN

⅔ dishpan of popped corn
1½ c. white sugar
½ c. plus 2 Tbsp. Karo syrup
1 tsp. salt
¾ c. water
1 c. brown sugar
1 tsp. soda
⅛ lb. butter
1 tsp. vanilla

Cook popcorn and place in a warm oven to keep warm until syrup is made. In a pan, place the white sugar, brown sugar, Karo syrup, and water. Cook to a hard crackling stage. Add the butter, salt, soda, and vanilla. Pour this syrup

384-96

over warm corn and make into balls or spread in a flat pan. This will harden and can be broken in pieces for eating.

Mrs. Nona Bee Jackson

SOUP BURGER

1 lb. ground beef
½ c. chopped onion
1 can vegetable soup
2 Tbsp. ketchup
1 tsp. mustard
Dash of pepper

Brown ground beef and the onion in heavy skillet. Stir to separate meat. Add vegetable soup, ketchup, mustard, and pepper. Simmer about 5 minutes. Serve on toasted buns. Makes enough for 6 buns.

Dorthy Gurley

WHIPPED DRY MILK

½ c. cold water
½ c. nonfat dry milk
2 Tbsp. lemon juice
2 to 4 Tbsp. sugar

Sprinkle dry milk on water. Beat until stiff enough to stand in soft peaks. Add lemon juice; continue beating until stiff. Beat in sugar.

Phyllis Okerlud

SOUR CREAM

1 pt. half & half or 1 c. half & half and 1 c. heavy cream
2 or 3 tsp. fresh cultured buttermilk
1/16 tsp. salt

Sterilize utensils and spoons. Blend creams, buttermilk, and salt thoroughly in sterilized equipment and cover. Allow the cream to stand at room temperature until it thickens. The length of time depends upon the temperature and consistency of the cream you use. Chill for future use and keep covered.

Berta Taft

MUSTARD

1 c. vinegar
1 c. sugar
1 c. hot water
¾ c. dry mustard
1 tsp. salt
1 c. turmeric

Sift dry ingredients 3 times. Mix with water and vinegar. Cook in double boiler until well done and let cool before it is sealed. Don't seal it hot. Just put lid on to keep out dust.

Gladys Johnson

PINK POPCORN BALLS

tsp. vanilla
c. white syrup
tsp. cream of tartar
w drops of red cake coloring
2 c. sugar (white)
⅔ c. boiling water
2 Tbsp. vinegar

Boil until soft ball when tested or use thermometer. Remove and add 1 aspoon vanilla, butter (size of walnut), and ⅛ teaspoon soda. Pour over corn d make balls.

QUICK ROOT BEER

½ c. sugar
gal. water
¾ yeast cake
½ bottle root beer extract

Mix together. Set in warm place for 4 hours and then place in refrigerator.

Mrs. Wynona Mulford

POPCORN CRISP

lb. popcorn
c. brown sugar
c. glucose or ⅔ c. white Karo syrup
tsp. soda
½ c. raw peanuts
1½ c. white sugar
¾ c. water
1 tsp. salt
½ cube butter
1 tsp. vanilla

Pop ½ pound (about 1 cup) of popcorn. Place container in warm oven that popcorn and pan will be warm when syrup is added. Measure out all gredients before beginning to cook. Mix sugar, glucose, and water thoroughly d cook to 240°. Add raw peanuts and cook to 290°, stirring constantly. Add lt and cook to 300°. Add butter and mix well before taking from fire. Add soda d vanilla. Pour syrup over the cooked popcorn, mixing as you pour to get all e corn coated with the syrup. Pour the candy coated corn out on a flat surface harden. If roasted peanuts are used, add at the same time as the salt is added 290°.

Mrs. Ida Weber

CARAMEL CORN

dishpan of popped corn
½ c. white sugar
c. plus 2 Tbsp. Karo syrup
tsp. salt
c. water
1 c. brown sugar
1 tsp. soda
⅛ lb. butter
1 tsp. vanilla

Cook popcorn and place in a warm oven to keep warm until syrup is ade. In a pan, place the white sugar, brown sugar, Karo syrup, and water. Cook a hard crackling stage. Add the butter, salt, soda, and vanilla. Pour this syrup

over warm corn and make into balls or spread in a flat pan. This will harden and can be broken in pieces for eating.

Mrs. Nona Bee Jackson

SOUP BURGER

1 lb. ground beef
½ c. chopped onion
1 can vegetable soup
2 Tbsp. ketchup
1 tsp. mustard
Dash of pepper

Brown ground beef and the onion in heavy skillet. Stir to separate meat. Add vegetable soup, ketchup, mustard, and pepper. Simmer about 5 minutes. Serve on toasted buns. Makes enough for 6 buns.

Dorthy Gurley

WHIPPED DRY MILK

½ c. cold water
½ c. nonfat dry milk
2 Tbsp. lemon juice
2 to 4 Tbsp. sugar

Sprinkle dry milk on water. Beat until stiff enough to stand in soft peaks. Add lemon juice; continue beating until stiff. Beat in sugar.

Phyllis Okerlud

SOUR CREAM

1 pt. half & half or 1 c. half & half and 1 c. heavy cream
2 or 3 tsp. fresh cultured buttermilk
1/16 tsp. salt

Sterilize utensils and spoons. Blend creams, buttermilk, and salt thoroughly in sterilized equipment and cover. Allow the cream to stand at room temperature until it thickens. The length of time depends upon the temperature and consistency of the cream you use. Chill for future use and keep covered.

Berta Taft

MUSTARD

c. vinegar
c. sugar
c. hot water
¾ c. dry mustard
1 tsp. salt
1 c. turmeric

Sift dry ingredients 3 times. Mix with water and vinegar. Cook in double boiler until well done and let cool before it is sealed. Don't seal it hot. Just put lid on to keep out dust.

Gladys Johnson

APPLESAUCE COOKIES

Makes 4 dozen cookies; each contains 39 calories. If made with sugar, 56 calories. (Four cookies equals ½ fruit exchange, 1 bread exchange, 1½ fat exchanges.)

1¾ c. cake flour
1 tsp. nutmeg
½ tsp. cloves
½ c. butter
1 egg
⅓ c. raisins
½ tsp. salt
1 tsp. cinnamon
1 tsp. baking soda
1 Tbsp. Sucaryl solution or 24 tablets, crushed
1 c. dietetic applesauce
1 c. All-Bran

Sift together the flour, salt, cinnamon, nutmeg, cloves, and baking soda. Mix butter, Sucaryl, and egg until light and fluffy then add flour mixture and applesauce alternately, mixing well after each addition. Fold in raisins and All-Bran. Drop by level tablespoonfuls onto greased cookie sheet, about 1 inch apart. Bake in a moderate oven (375°) for 20 minutes or until golden brown.

Myrra Newton

BRAN MUFFINS

½ c. sifted flour
tsp. baking powder
¼ tsp. salt
Tbsp. nonfat dry milk solids
½ c. whole bran cereal
1 egg
¼ c. water
½ tsp. liquid sugar substitute
1 Tbsp. shortening

Mix until dry ingredients are moistened. Fill muffin cups ⅔ full. Bake 20 to 25 minutes. Bake at 400°. Makes 6 muffins, 89 calories per muffin.

Hazel Baker

LAZY DAISY OATMEAL CAKE

¼ c. boiling water
c. Quaker Oats (uncooked)
c. soft butter
c. granulated sugar or 45 Sucaryl tablets
tsp. vanilla
c. brown sugar or 22 Sucaryl tablets
2 eggs
1½ c. sifted flour
1 tsp. soda
½ tsp. salt
¼ tsp. nutmeg
¾ tsp. cinnamon

Frosting:

c. butter, melted
c. brown sugar
Tbsp. half & half
⅓ c. nutmeats
¾ c. coconut

Pour boiling water over oats and let stand 20 minutes. Cover. Beat butter; d sugar and beat until fluffy. Blend in vanilla and eggs. Add oat mixture; mix

well. Pour batter into greased and floured pan. Bake at 350° for 50 to 55 minutes. Do not remove from pan.

Frosting: Combine ingredients and spread over cake and broil until bubbly.

Ilda Johnson

PUMPKIN COOKIES

½ c. shortening
1½ c. sugar or 3 Tbsp. Sucaryl
1 c. pumpkin
1 egg
2½ c. flour
1 tsp. soda
1 tsp. baking powder
1tsp. vanilla
1 tsp. nutmeg
1 tsp. cinnamon
1 c. raisins
½ c. nuts

Mix well. Drop by teaspoonfuls onto greased cookie sheet. Bake at 350° for 10 minutes.

Hazel Baker

DIET ORANGE-PINEAPPLE SHERBET

1 (6 oz.) can frozen unsweetened orange juice concentrate
1 (6 oz.) can frozen unsweetened pineapple juice concentrate
3½ c. cold water
2 Tbsp. Sucaryl or 48 tablets, crushed
1 c. nonfat dry milk solids

Set refrigerator control at coldest setting. Put all ingredients into 2 quart mixing bowl in order given. Beat just enough to blend. Pour into ice cube trays; freeze 1 to 2 hours until half frozen. Remove to large chilled mixer bowl; beat on low speed until mixture is softened, then beat on high speed 3 to 5 minutes until creamy but not liquid. Pour into freezer containers or ice cube trays; freeze. Makes 20 (½ cup each) servings: Each contains 58 calories; if made with sugar, 116 calories (1 serving equals ¼ cup skim milk, 1 fruit exchange).

Myrra Newton

FROZEN GINGER ALE SALAD

1 Tbsp. gelatin
¼ c. orange juice
2 Tbsp. lemon juice
¼ c. sugar or 12 Sucaryl tablets
1 c. ginger ale
1 c. whipping cream or canned milk (whip after chilled)
½ c. crushed pineapple
½ c. diced pears (canned)
½ c. mashed strawberries or raspberries
¾ c. mayonnaise

Soak gelatin in orange juice 5 minutes; add lemon juice. Place in pan and stir until dissolved. Add sugar and ginger ale and stir until sugar is dissolved. Add fruit and cool until slightly thickened. Fold in mayonnaise and cream, beaten stiff. Freeze and serve on lettuce leaf.

Ilda Johnson

DIET BARBECUE SAUCE

¼ c. chopped onion
1 c. catsup
½ c. water
¼ c. lemon juice
3 Tbsp. Worcestershire sauce
2 Tbsp. vinegar
1½ tsp. prepared mustard
1 tsp. Sucaryl solution or 8 tablets, crushed
½ tsp. salt
Dash of pepper and cayenne

Combine all ingredients in a small saucepan; simmer 20 minutes. Use to baste hamburger or steaks during broiling. Makes 2 cups; each tablespoon contains 10 calories. If no more than 1 tablespoon is used, need not be calculated as exchanges.

Myrra Newton

DIET COCONUT CUSTARD PIE

2⅔ c. skim milk
5 eggs
1 Tbsp. Sucaryl solution or 24 tablets, crushed
¼ tsp. salt
1 tsp. vanilla
Dash of nutmeg
¾ c. toasted coconut (unsweetened)

Scald milk. Combine eggs, Sucaryl, salt, and vanilla in large mixer bowl and blend well. Slowly add the scalded milk and beat slightly. Pour into a well greased 8 inch pie plate. Sprinkle with nutmeg. Bake in a hot oven (450°) for 5 minutes. Reduce heat to 350° and bake 15 minutes longer or until a knife inserted near the center comes out clean. Cool and garnish edge with toasted coconut. Makes 6 servings; 146 calories each serving if made with Sucaryl, 242 calories if made with sugar. (One serving equals ½ cup skim milk, 1 meat exchange, 1 fat exchange.)

Myrra Newton

FROZEN ORANGE JUICE DIET SALAD

Use 2 envelopes Knox gelatine. Put in large bowl over ½ cup cold water. Stir in 4 cups boiling water and stir until all dissolved. Add 1 can or 1 cup of concentrated frozen orange juice and stir in 32 Sucaryl tablets, dissolved in ½ cup hot water, then add 2 cups cold water or the equivalent of 2 cups water, frozen to ice. When partially set, put in 2 cans mandarin oranges and let set. Add bananas, if desired.

Mary Duncan

DIETER'S CHEESE CAKE

2 env. unflavored gelatin
¾ c. sugar or 1 Tbsp. and 1 tsp. liquid Sucaryl
¼ tsp. salt
2 eggs, separated
1 c. skim milk
1 tsp. grated lemon rind
3 c. small curd cottage cheese
1 Tbsp. lemon juice
1 tsp. vanilla flavoring
½ c. ice water
½ c. nonfat dry milk
⅓ c. graham cracker crumbs
⅛ tsp. cinnamon
⅛ tsp. nutmeg

Thoroughly mix gelatin with sugar and salt in top of double boiler. Beat egg yolks with skim milk; add to gelatin mixture. Cook over boiling water, stirring constantly, for 8 minutes or until gelatin is thoroughly dissolved. Remove from heat. Add lemon rind; cool. Sieve cottage cheese; stir into gelatin mixture. Add lemon juice and vanilla. Chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon. Fold in stiffly beaten egg whites. Beat ice water and dry milk with rotary beater until stiff and mixture stands in peaks. Fold into gelatin mixture. Turn into 8 inch pan; sprinkle top with mixture of graham cracker crumbs, cinnamon, and nutmeg. Chill until firm. Yields 16 servings.

Ilda Johnson

PASTACHUTTA

2 Tbsp. fat
3 onions
1 lb. noodles
2 lb. hamburger
1 c. milk
2 tsp. paprika
1 can tomato paste
1 tsp. pepper
1 tsp. salt

Saute onions in fat. Put hamburger and paprika in onions and fat. Fry until it starts browning. Put in tomato paste and let simmer. Add salt, pepper, and milk. Cook noodles and drain. Mix hamburger and noodles and put in 350° oven for 20 minutes.

Joan Worthen

JAMAICAN STUFFED PUMPKIN

1 small pumpkin or Hubbard squash

Meat Stuffing

Meat Stuffing:

2 Tbsp. salad oil
6 oz. ground ham
1 green pepper, chopped
2 tsp. olive oil
1 tsp. vinegar
1 tsp. pepper
3 eggs, beaten
¾ c. raisins
⅓ c. pimento-stuffed olives
2 tsp. capers, minced
2 lb. ground chuck
2½ c. chopped onions
2½ tsp. salt
¼ tsp. oregano
Dash of red pepper
1 can tomato sauce
Garlic

Cut lid from pumpkin; clean out well. Parboil in salted water until almost tender, about 20 minutes. Brown ham, beef, onions, and green pepper in olive oil. Remove from heat and add all other ingredients except eggs. Mix well. Simmer for 15 minutes. Cool slightly and add beaten eggs. Fill pumpkin form with stuffing; put on lid. Bake in a shallow greased baking pan for 1 hour. Allow to cool for 10 to 15 minutes before serving. If squash is used, bake with rind side up until almost done, rubbed with oil, then proceed as before. Serves 8.

Ilda Johnson

REAL ITALIAN SPAGHETTI SAUCE

1⅓ c. sliced onions
1 small clove garlic, chopped
½ c. green pepper
½ c. olive oil or butter
1½ lb. ground beef
2 (1 oz.) cans tomato paste
2½ c. tomatoes
1 tsp. salt

Brown for 10 minutes the garlic, chopped pepper, butter or olive oil, and ground beef, stirring constantly. Add the tomato paste, tomatoes, and salt. Simmer 40 to 60 minutes, adding a little water, if necessary. Pour over cooked spaghetti and sprinkle with Parmesan cheese.

Emma J. Brinkerhoff

ITALIAN SPAGHETTI

1 (8 oz.) pkg. long spaghetti
2 qt. boiling water
½ tsp. salt
2 Tbsp. fat
2 c. grated cheese
1 lb. ground beef
Stuffed olives
½ tsp. salt
1 large onion, chopped
1 can tomato soup

Add spaghetti to rapidly boiling, salted water. Cook until tender. Drain. While spaghetti is cooking, melt fat and add chopped onion and cook until onion is clear. Add ground beef and cook. Stir until it is lightly browned. Add soup and simmer 20 minutes. Place spaghetti on large platter and cover with ground beef mixture. Sprinkle with cheese and dot with stuffed olives. (We like it better with only 1 cup cheese sprinkled on top.)

Nona Bee Jackson

CHOW MEIN

3 or 4 stalks celery, chopped
3 pork chops, cubed
1 large onion, chopped
1 pkg. chow mein noodles
1 green pepper

Brown pork chops. Fry chopped vegetables for 5 minutes, then cover with water and cook until done. Thicken slightly with cornstarch. Add soy sauce to suit taste. Boil chow mein noodles for 7 minutes. Drain and rinse and drain again. Fry noodles in deep fat. Place on plate and cover with vegetable mixture.

Shirley Jackson

ENCHILADAS

1 doz. tortillas (corn)
¼ lb. sharp cheese, shredded or grated
1 small can tomato soup
1 Tbsp. chili powder
1 lb. ground beef
¼ tsp. cumin powder
Onion salt and garlic salt to taste

Fry ground beef, stirring and crumbling until lightly browned. Add chili powder, cumin powder, garlic and onion salt, and salt and pepper. Stir well and add tomato sauce and tomato soup and 1 can (soup) of water. Cover and simmer for 20 minutes. Immerse tortilla in hot shortening in skillet until soft. Place in large baking dish and fill with meat mixture. Sprinkle with cheese and fold each side to center. Cover with lid or foil. Keep warm in 175° oven until served. (We like to add chopped lettuce and tomatoes to these and eat as a sandwich.)

Marguerite Stith

MEXICAN ENCHILADAS

Tortillas:

1 c. flour
½ c. corn meal
¼ tsp. salt
1 egg
1½ c. water

Mix preceding ingredients. Beat until smooth. Spoon 3 tablespoons batter onto moderately hot ungreased grill to make a thin 6 inch pancake. Turn tortillas when edges begin to look dry, not brown. Keep warm in covered pan.

Filling:

2 c. grated sharp yellow cheese
1 c. minced onion
½ tsp. salt

Use ¼ cup filling for each tortilla.

Sauce:

Tbsp. minced onion
Tbsp. fat or drippings
Tbsp. flour
clove garlic, minced
tsp. chili powder
1 (No. 2) can tomatoes, drained
1 tsp. salt
¼ tsp. Tabasco sauce
½ c. tomato juice, drained from tomatoes

Brown onion in fat or drippings. Stir in flour. Stir in garlic, chili powder, matoes, salt, and Tabasco sauce. Add about ½ cup tomato juice, drained from matoes to make sauce of medium thickness. Let simmer until thick. Dip each tilla in melted fat, then dip in sauce. Place large spoon of filling on each and l up. Arrange on serving dish. Cover with sauce and sprinkle with filling. Serve once.

Shirley Jackson

MEZZETA

½ lb. ground beef
1 small onion
8 oz. noodles
2 c. canned tomatoes
1 c. grated Cheddar cheese

Brown meat in hot fat until brown; cook slowly, then add sliced onion and cook until soft. Cook noodles in salted water until tender, then drain. To noodles, add meat, onion, and tomatoes and season to taste. Simmer 30 minutes. Pour in shallow baking pan. Sprinkle grated cheese over top and bake at 325° until cheese is melted. Makes 6 to 8 servings.

Choose your own seasoning. You can use salt, pepper, savory, salt, oregano, rosemary, or thyme.

Anna T. DeLeeuw

PIZZA

Crust:

¾ c. warm water
1 pkg. yeast
2½ c. biscuit mix

Mix together and knead to make a soft dough, adding a little additional mix if necessary, but keep dough soft, not stiff. Let rise for ½ hour, then press dough into two pizza pans or two cookie sheets.

Sauce:

¼ c. chopped onion
1 stalk celery, chopped
1 (8 oz.) can tomato sauce
½ rounded tsp. oregano
½ tsp. salt
2 Tbsp. margarine

Cook onion and celery in margarine until soft. Put in blender and add rest of the ingredients and blend until smooth. If you don't have a blender, just mix everything together. Spread sauce evenly over the two crusts.

Topping:

1 lb. hamburger or 1 lb. sausage or 1 can Spam, diced
Grated mild Cheddar cheese
Grated Parmesan cheese

Brown hamburger or sausage and drain off fat. Salt and pepper to taste. Sprinkle the pizzas with the meat, then sprinkle with grated Parmesan cheese. Bake at 425° for 15 minutes. About 5 minutes before pizza is done, sprinkle with grated Cheddar cheese and return to oven to finish cooking.

Lila Waite

PIZZA

Crust:

1 pkg. yeast
¼ c. plus 2 Tbsp. water (warm but not hot)
1¼ c. biscuit mix (Bisquick)
1 Tbsp. olive oil or any household oil

Dissolve yeast in water. Add olive oil. Stir in biscuit mix. Knead on a board, dusted with additional biscuit mix until smooth (about 20 times). Press into a circle ¼ inch thick on an ungreased cookie sheet or pizza pan. Set aside while making sauce.

Sauce:

½ to ¾ c. tomato sauce
¼ tsp. onion salt (about)
1 tsp. olive oil
¼ tsp. Worcestershire sauce
A dash of garlic salt
A dash of salt and pepper

Topping:

¼ lb. thinly sliced pepperoni
1 c. mushrooms
1 Tbsp. butter
1 Tbsp. olive oil
1 c. cooked bulk sausage
½ c. shredded Parmesan cheese
1 lb. Mozzarella cheese slices

Mix all ingredients together for sauce and spread on crust. Top with Mozzarella cheese slices. Add any or all of the listed toppings. If you use mushrooms, brown them in the butter and olive oil. Sprinkle on Parmesan cheese. Bake until cheese is melted and crust is brown. Yields 1 (12 inch) pizza.

Clay Blackburn

IRISH PANCAKES

1 c. mashed potatoes
1 tsp. salt
2 eggs
4 Tbsp. syrup (pancake)
2 c. flour
3 tsp. baking powder
1 c. milk
1½ tsp. nutmeg

Mix thoroughly and bake on hot griddle. Spread with butter and more syrup. Occasionally I add an extra egg and 3 tablespoons of melted shortening. A good way to use leftover mashed potatoes. "This comes directly from Ireland."

Barbara Ekker

YEAST RIZ CRUST FOR PIZZA

½ c. milk
¼ c. shortening
Tbsp. sugar
¼ tsp. salt
c. warm water for yeast
1 pkg. yeast
1 egg, beaten
2¾ c. flour, sifted (may vary)
1 egg white

Scald milk; stir in shortening, sugar, and salt and cool to lukewarm. Measure water into large bowl; sprinkle yeast into water. Stir until dissolved. Stir in egg white. Let rise in a warm place until doubled in bulk, about 20 minutes. Prick bottom of crust with fork. Bake for 8 minutes at 350°. Do not brown. How to store them: Cool crusts. Stack with double thickness of wax paper between each layer. Wrap in aluminum foil. It can be frozen or used immediately for your favorite filling. Makes 3 (9 inch) crusts.

Erma Moosman

TACO SAUCE

1 can tomato sauce
½ c. vinegar
¼ c. salad oil
2 large cloves garlic
1 Tbsp. crushed red pepper

Peel and quarter garlic. Mix all ingredients together. This makes one pint. It keeps indefinitely in the refrigerator.

Lorna Brown

TACO SAUCE

1 can tomato sauce
¼ c. vinegar
¼ c. salad oil
2 large cloves garlic, peeled and quartered
1 or 2 Tbsp. crushed red pepper

Combine the preceding ingredients. Store in the refrigerator where it keeps indefinitely.

Nadine Brown

SPANISH RICE

1 lb. bacon
2 green peppers
1 tsp. salt
3 onions, sliced
2 c. cooked rice
3 c. tomato juice

Fry bacon until crisp. Take out; add onion and peppers. Cook 5 minutes. Add tomato juice and simmer 10 minutes. Stir in cooked rice carefully so as not to mash it. Add bacon which has been broken in bits. Heat through and serve. Serves 6.

Cleo Oyler

HUEVOS RANCHEROS
(Mexican scrambled eggs)

1 medium or 2 small tomatoes
½ small onion
3 Tbsp. margarine
5 eggs
Salt and pepper
3 drops of Tabasco sauce

Dice onion and tomatoes. Cook over medium heat in margarine until soft. Add eggs and seasonings. Stir together and let cook, stirring often until eggs are set. Serves 3 to 4.

Lila Waite

PIZZA CRUST AND FILLING

¾ c. warm water
1 Tbsp. Wesson oil
Enough flour to make a good bread dough
½ tsp. salt
1 pkg. yeast

Filling:

1 can tomato sauce
1 can chopped olives
1 lb. hamburger, cooked or sausage
Grated cheese

Roll dough thin and put on greased jelly roll pan. Spread with tomato sauce; sprinkle with olives. Add hamburger or sausage and grated cheese. Bake at 400° for 20 minutes or until brown.

Rosella Tanner

PIZZA SUPREME

2 c. Bisquick
1 egg
1 c. milk
1 c. chopped olives (optional)
1 c. shredded cheese
1 lb. hamburger or pork sausage
1 can pizza sauce
1 c. cream of mushroom soup

Beat the egg and milk together and add to the Bisquick, stirring in a circular motion, being careful not to overstir. Spread dough thin but evenly in a pizza pan. Drop hamburger or pork sausage in small portions over the dough. Mix the pizza sauce, mushroom soup, and olives. Spread this over dough and hamburger. Bake at 350° for 14 to 20 minutes. The last 2 or 3 minutes of baking, sprinkle shredded cheese over top.

Bonita Taylor

TAMALE PIE

2 (15½ oz.) cans chili con carne
1 (13 oz.) can Mexicorn
1 lb. hamburger
Corn bread batter

Brown hamburger with onions and seasoning to taste. Heat chili and corn. Mix with the hamburger mixture. Pour into buttered baking pan. Cover with 1 batch of corn bread batter. Bake 20 minutes or until golden brown. Serves 10.

Nadine Brown

ITALIAN SPAGHETTI

1 lb. pork steak, cut in cubes
1 large onion, diced
1 can tomato paste
1 tsp. chili powder
3 cans water
1 stem celery, diced
1 pkg. spaghetti, cooked and drained
½ c. grated cheese

Brown meat, onion, and celery. Cook with tomato paste and water for 1 hour. Add ½ teaspoon chili powder and grated cheese. Pour over cooked spaghetti and serve at once.

Emma Sorenson

AMERICAN PIZZA

Soften 1 cake compressed yeast in large bowl.

¼ c. lukewarm water
3 Tbsp. melted shortening
1 Tbsp. sugar
1 unbeaten egg
¼ c. tomato sauce
1 tsp. salt
½ tsp. chili powder

Blend well; gradually add 2 to 3¼ cups sifted flour, blending well after each addition. Knead on lightly floured board until smooth and satiny, 2 or 3 minutes. Let rise until double in bulk, about 1 hour. Pat or roll dough on greased sheet to ½ inch of edge; brush with 2 tablespoons melted butter. Spread with hamburger topping; sprinkle with 2 cups cheese.

Inez Jensen

DANISH DESSERT

2 c. graham cracker crumbs
½ c. melted butter or oleo
½ c. pecans
1 c. cream
½ bag Danish mints
16 large marshmallows, cut in small pieces

Mix graham cracker crumbs and melted butter together. Whip cream; add mashed nuts and marshmallows. Put part of cracker crumbs in bottom of a glass dripper or pan. Spread filling over them. Top with remaining crumbs. Put in refrigerator at least 12 hours before serving.

Nancy Sorenson

DANISH SWEET SOUP

2 c. dried prunes
2 qt. water
3 Tbsp. Minute tapioca
2 sticks cinnamon
2 c. seedless raisins or 1 c. raisins and 1 c. currants
1 lemon, sliced

Cook raisins and prunes in water until tender (about 2 hours). Add tapioca, lemon, and cinnamon (for sweeter soup, add 2 or 3 tablespoons sugar). Bring to boil and cook 2 minutes, then simmer slowly until right consistency. May be served warm or cold.

Evelyn Peck, Leona Lindskog

DANISH SWEET SOUP

1 large pkg. prunes
1 large pkg. apricots
2 lb. raisins
½ pkg. tapioca
5 c. sugar
1 tsp. cinnamon
1 tsp. lemon
1 pkg. pearl barley
Pinch of salt

Soak tapioca while cooking raisins, apricots, and prunes until well done. Add sugar to cooking fruit. Keep fruit well covered with water and keep adding

384-96

a little as it cooks. Add cinnamon, lemon, and salt. Stir in tapioca and keep stirring until tapioca is clear and soup is thick. Serves about 30.

May Brown

BARBECUED VENISON

2 link sausages
1 lb. lean venison
¼ c. chopped green pepper
Salt and pepper to taste
¼ c. vinegar
½ c. catsup
½ c. water
½ tsp. celery seed
½ tsp. Worcestershire sauce
1 Tbsp. sugar
Dash of Tabasco sauce

Heat sausages in a heavy skillet until the fat melts; add the venison, cut in 1 inch cubes, and the chopped peppers. Salt and pepper to taste and brown meat well. Mix rest of the ingredients and pour over browned meat and bake in 325° oven for 1 hour or until meat is tender. Serve it over steamed rice. Makes 4 servings.

Leona Brown

HAWAIIAN VENISON HUNTER'S REWARD

1 lb. venison steak
¼ c. butter
1 tsp. salt
½ c. pineapple chunks
¼ c. flour
½ c. boiling water
2 or 3 green peppers
1 c. Hawaiian Sauce

Hawaiian Sauce:

2½ Tbsp. cornstarch
¼ c. vinegar
2½ Tbsp. soy sauce
½ c. pineapple juice
¼ c. sugar

Cut steak into 1 inch cubes; dredge with flour. Brown meat cubes on all sides in butter. Add water and salt. Simmer gently until meat is tender. Cut peppers into 1 inch squares; boil 5 minutes in salted water. Drain. Add peppers and pineapple chunks to meat. Pour sauce over meat. Simmer 5 minutes. Serve over Chinese noodles or cooked rice.

Sauce: Combine all ingredients; cook until sauce is clear and thick.

Note: Antelope, elk, or moose may be substituted for venison. It's quite sweet. You can omit the sugar.

Ilda Johnson

CHRISTMAS CANDY

2 lb. powdered sugar
1 can Eagle Brand sweetened milk
1 c. nuts
2 c. melted oleo
3 c. coconut, flaked
2 pkg. chocolate chips

Mix together all ingredients except the chocolate chips. They are used later. Form mixture in small balls and chill. Put chilled balls in refrigerator, not freezer, while melting the chocolate chips in a double boiler. Put chilled balls on the end of a fork and dip into melted mixture. Place coated balls on wax paper. Chill before eating.

Mrs. Clella Ekker

DOOR KNOB CANDY

2 c. sugar
½ c. canned milk
½ c. white Karo syrup (scant)
Pinch of salt
½ c. dates, cut fine
1 Tbsp. butter
1 Tbsp. vanilla
1½ c. whole nuts

Add first 4 ingredients and cook to a soft ball stage. Add dates and cook to a firm ball stage. Remove from heat and add butter and vanilla. Let set for a while, then beat. Add nuts. After it is firm, put it in a wet dish towel and make into a long roll. Hang over door knob or lay out until dry. Cut in pieces. (It is really good to add to your Christmas candy.)

Emma T. Forsyth

CHRISTMAS CANDY

2 lb. powdered sugar
1 can Eagle Brand sweetened milk
3 c. coconut, flaked
2 c. melted oleo
1 c. nuts

Mix ingredients well and chill. Form into small balls and chill again.

Melt over double boiler:

2 pkg. chocolate chips
½ bar wax

Put chilled balls on end of fork and dip into mixture. Drop onto waxed paper. Chill before eating.

Clella Ekker

CARAMELED APPLES

1 qt. cream
2 c. canned milk
1 c. white syrup
6 c. sugar
1 c. boiling water

Caramelize 1 cup of the sugar in heavy skillet. Add boiling water and cook until caramelized sugar is melted. Add the remaining ingredients and boil down until mixture is thick and bubbly. Cool and dip apples. Makes 18 apples.

Lenore Hunt, Madonna Hunt

HOT APPLE CIDER

Heat cider with small stick cinnamon, some whole cloves, and whole allspice; add brown sugar to taste. Serve hot. Delicious with crackers and Cheddar cheese spread.

Del Marr Hellstrom

EGGNOG
(For 20)

6 well beaten eggs
¼ c. sugar
¼ tsp. nutmeg
¼ tsp. cloves
¼ tsp. cinnamon
2 qt. orange juice
½ c. lemon juice
1 qt. vanilla ice cream
1 qt. ginger ale
¼ tsp. ginger

To eggs, add sugar and spices. Stir in chilled juices. Cut up ice cream in chunks; put in bowl and pour in ginger ale over ice cream. Stir in egg mixture and sprinkle with nutmeg.

Afton Taylor, Audrey DeLeeuw

HOT PINEAPPLE EGGNOG

Separate whites and yolks of 8 eggs. Add ½ cup sugar to egg yolks and beat thoroughly. Bring 1½ cups pineapple juice to boil; add 1 pint cream. Pour over egg yolks and heat, stirring constantly. Beat egg whites with ½ cup sugar and fold into hot mixture. Serve with grated orange peel on top.

Del Marr Hellstrom

BANANA PARTY DRINK

3 c. sugar
6 c. water

Make a syrup of the sugar and water; cool, then add:

Juice of 5 oranges
Juice of 2 lemons
5 bananas, crushed
1 qt. pineapple juice

Mix all together and pour into refrigerator trays. Freeze to a consistency. At serving time, fill serving glasses half full of the banana slush, then finish filling with ginger ale. Garnish with maraschino cherry. One quart ginger ale can be added to the preceding if you are serving it all at once.

Beverly Brian

VANILLA ICE CREAM

2½ c. sugar
4½ c. heavy cream
6 eggs, slightly beaten
4½ c. scalded milk
½ tsp. salt
6 Tbsp. flour or 3 Tbsp. cornstarch

Combine sugar, flour, and salt. Stir in hot milk. Cook 10 minutes. Mix small amounts of the hot mixture into beaten eggs. Cook 1 minute only after adding eggs. Cool. Add cream and vanilla and freeze.

Mrs. Wynona Mulford

BASIC VANILLA ICE CREAM

1 qt. milk
2 c. sugar
¼ c. flour
½ tsp. salt
4 eggs, slightly beaten
1 Tbsp. vanilla
1½ qt. cream

Scald milk; mix sugar, flour, and salt. Add enough hot milk to flour mixture to make a thin paste. Stir into hot milk; cook over low heat until mixture thickens slightly, about 15 minutes. Stir to prevent sticking. Add hot milk mixture to eggs. Cook over low heat until mixture thickens slightly, about 15 minutes. Stir constantly. Do not cook longer as eggs may curdle. Cool quickly in refrigerator. Do not allow to stand at room temperature. Pour into freezer container. Add vanilla and cream, filling to about ¾ full. Freeze usual procedure for crank freezers. Makes one gallon.

Katie VanDyke

SHERBET

1 pkg. orange punch powder
2 c. sugar
2 c. milk or 1 c. milk and 1 c. pineapple juice

Mix and freeze awhile, then add:

2 c. whipped cream
1 c. crushed pineapple

Finish freezing.

Erma Farmer

FRUIT SHERBET

½ c. bananas
½ c. orange juice
1½ c. cream
2½ c. milk
½ c. crushed pineapple
¼ c. lemon juice
2 c. sugar

Crush bananas with a silver fork; add sugar, strained juices, and pineapple. Scald milk. When cold, stir in fruit. Whip the cream and add. Stir several times while freezing.

Mrs. Barbara Ekker

FROZEN PINEAPPLE DESSERT

6 egg yolks
1½ c. sugar
1 c. crushed pineapple
1 pt. heavy cream
6 egg whites
Graham cracker crumbs

Cook egg yolks, sugar, and crushed pineapple until clear. Chill. Whip 1 pint heavy cream and 6 egg whites. Mix pineapple mixture with whipped cream, then fold in stiffly beaten egg whites. Put cracker crumbs or cookie crumbs on top and bottom. Freeze.

Pearl DeLeeuw

FROZEN DESSERT

1 c. vanilla wafer crumbs
¼ lb. butter or margarine
1 c. powdered sugar
2 eggs, separated
2 c. fruit
½ pt. whipping cream

Place half of vanilla wafers in pan (about 5x10 inches). Beat egg yolks, sugar, and butter together and fold in beaten whites. Spread over crumbs. Cover with fruit (pineapple, cherries, or bananas). Top with layer of whipped cream and remaining crumbs. Chill several hours. Serves 6 to 8.

Margaret Oldroyd, Ora Morrell

FROZEN LEMON PIE

3 eggs
½ c. sugar
5 Tbsp. lemon juice
1 c. heavy cream
12 vanilla wafers

Separate eggs; beat whites until stiff. Beat in sugar; add yolks singly, beating well after each yolk. Stir in lemon juice. Fold in cream, stiffly beaten. Roll vanilla wafers into fine crumbs. Place ½ of the crumbs in the bottom of buttered freezing tray. Pour in lemon mixture; sprinkle with the remaining crumbs and freeze.

Veola Taylor, Clay Blackburn, Belle Taylor

FROZEN LEMON DESSERT

Crust:

2 c. graham crackers
¼ c. melted butter
2 Tbsp. sugar

Mix crackers, butter, and sugar in bowl.

Filling:

1 c. canned milk
⅓ c. lemon juice
2 eggs
½ c. sugar
½ tsp. salt
1 tsp. grated lemon rind

Chill milk in an ice tray until crystals form (15 to 20 minutes). Whip until stiff. Add lemon juice and whip until very stiff. Beat eggs, ½ cup sugar, and salt until thick and creamy (about 5 minutes). Fold in whipped canned milk. Add grated lemon rind. Line refrigerator trays with half the crust mixture. Spoon lemon mixture over crust. Sprinkle top with remaining crust mixture. Freeze until firm, 2 hours. Serve cold.

Audrey DeLeeuw

FROZEN LEMON PIE

3 eggs
½ c. sugar
5 Tbsp. lemon juice
1 c. heavy cream
12 vanilla wafers

Separate eggs; beat whites until stiff. Beat in sugar; add yolks singly, beating thoroughly. Stir in lemon juice. Fold in heavy cream, stiffly beaten. Evaporated milk may be substituted for cream. Roll vanilla wafers into fine crumbs. Sprinkle ½ of the crumbs in bottom of buttered freezing tray; pour in lemon mixture. Sprinkle remaining crumbs over top. Freeze until firm. Serves 6.

Clay Blackburn

ICE CREAM TOPPING
(Chocolate)

1 large can milk
2 c. sugar
2 sq. chocolate

Heat slowly, stirring; after hot, boil at low heat for 15 minutes. Add vanilla and beat.

Afton Taylor

ICE CREAM TOPPING
(Caramel)

1 c. brown sugar
4 Tbsp. butter
½ c. syrup
¾ c. light cream

Add sugar, butter, and syrup. Stir and cook to soft ball stage. Remove and cool to warm. Add cream and beat.

Afton Taylor

FROZEN LEMON PIE

3 eggs
½ c. sugar
2 Tbsp. lemon juice
1 c. heavy cream
12 vanilla wafers

Separate eggs. Beat whites until stiff. Stir in sugar; add yolks, one at a time. Add lemon juice, then cream. Beat. Roll the vanilla wafers. Sprinkle ½ of the crumbs in the bottom of freezing tray. Pour in lemon mixture. Spread remaining crumbs over top. Freeze.

Jesse Giles, Relia Ellett, Emma D. Forsyth

CHOCOLATE SAUCE

2 sq. chocolate
2 Tbsp. butter
1 tsp. vanilla
1 large can Sego milk
1 c. sugar

384-96

Melt together in a saucepan the chocolate and butter. After this is melted, add your milk. Bring to rolling boil. This will thicken quite fast. Remove from heat and add vanilla. Very good for ice cream topping.

LaPreal Chappell

SHERBET AND ICE CREAM SWIZZLE

2½ qt. pineapple sherbet
1 qt. vanilla ice cream
2 cans frozen lemonade
1 can frozen orange juice
9 c. water

Soften in container the ice cream; gradually add juice. Whip by hand with wire whip or large spoon with holes in it. Gradually add water; serve immediately with cakes or cookies.

Loyia Rees

FROZEN CHEESE SALAD

1 lb. marshmallows
1 c. (Kraft) American cheese
1 c. nuts
1 c. crushed pineapple
1 c. mayonnaise
1 can milk, chilled and whipped

Melt marshmallows in ½ cup water; cool and add other ingredients. Place in freezing tray and freeze until solid.

Phylis Okerlund

TOPPING FOR FROSTED SALAD

½ c. sugar
2 Tbsp. flour
1 c. pineapple juice
1 egg, slightly beaten
2 Tbsp. butter or margarine
1 pkg. Dream Whip, beaten with ½ c. milk

Heat pineapple juice in top of double boiler. Combine sugar and flour with beaten egg. Add to hot pineapple juice; cook until thick, stirring constantly. Add butter. Cool and mix with Dream Whip. Topping is good with any salad.

Luva Okerlund, Lola Anderson, Avagail Moore

FROSTED SALAD
(7-Up Salad)

2 pkg. lemon Jell-O
2 c. boiling water
2 c. 7-Up or ginger ale
1 (13½ oz.) can pineapple juice
2 c. small marshmallows
2 large bananas
1 env. Dream Whip

Drain pineapple and save juice. Dissolve Jell-O in boiling water and cool. Add 7-Up. Chill until partly set; fold in pineapple, bananas, and marshmallows. Chill until set. Add topping.

Luva Okerlund, Lola Anderson, Avagail Moore

CHOCOLATE ICEBOX DESSERT

¼ lb. butter
1 lb. powdered sugar
3 egg yolks
1 tsp. vanilla
2 sq. chocolate, melted
1 c. nuts, chopped
3 egg whites
10 graham crackers or vanilla wafers

Cream butter thoroughly. Gradually blend in powdered sugar and then egg yolks. Add vanilla and chocolate and blend well. Add nuts and then fold in the egg whites that have been beaten stiff. Crush graham crackers and put half in the bottom of an 8 or 9 inch square pan. Put chocolate mixture over graham crackers and sprinkle with the rest of the graham cracker crumbs. Let set up in refrigerator at least 4 hours before serving.

Lila Waite

CINNAMON, SUGARED WALNUTS

1 c. sugar
¼ tsp. salt
1 tsp. vanilla
1 tsp. cinnamon
6 Tbsp. milk
2½ c. walnuts

Combine sugar, cinnamon, salt, and milk in saucepan. Cook, stirring to soft ball stage (236°). Remove from heat; add vanilla and nuts and stir until creamy. Pour out quickly onto waxed paper and separate nuts. Let cool.

Dale L. McKinney, U.S. Navy

PUFF ROLLS

¼ lb. butter or shortening
2 Tbsp. yeast
1 pt. scalded milk
3 c. flour
1 tsp. salt
¼ c. sugar
2 eggs

Dissolve yeast in lukewarm milk. Stir in other ingredients and enough flour to make soft dough. Drop by spoonfuls into muffin tins. Let rise until double in size. Bake at 400° until brown.

Dyle Williams

BUTTER ROLLS

2 yeast cakes
2 eggs
4 to 5 c. flour
1 tsp. salt
1½ c. scalded milk
1 sq. butter
½ c. cold water
2 Tbsp. sugar

Scald milk; add cold water, salt and sugar. Cool to lukewarm. Beat eggs and add. Break yeast into the mixture; beat well with beater. Add flour and beat. Let rise in a warm place until double in bulk. Turn out onto floured board and knead lightly. Roll to ⅓ inch thickness. Spread with square of butter (use it all).

84-96

Cut and fold over or cut in 1½ inch pieces. Stack on end in muffin tin, 3 or 4 pieces to each roll. Let stand until light. Bake at 450°.

Bernes Jackson's Favorite

ROLLS

2 c. milk, heated to scalding
½ c. shortening
1 cake yeast
6 to 7 c. flour
¾ c. sugar
2 eggs
1 tsp. salt

Sugar Mixture:

¼ c. melted butter
1 c. raisins
1 c. granulated sugar

Combine milk, shortening, sugar, and salt. Cool to lukewarm. Add yeast, beaten eggs, and lemon, then add flour (4 cups) and beat until smooth. Cover and let rise until full of bubbles. Continue adding flour until stiff batter is formed, then turn out onto floured surface and knead lightly until smooth and soft dough is formed. Place in greased bowl and let rise in a warm place. Divide into two parts. Roll out and spread with Sugar Mixture. Cut in 1 inch slices and place on baking sheet. Let rise until very light. Bake in hot oven. Spread while hot with icing.

Lawerance Ekker's Favorite

WAS IT FATAL

1 husband
2 radio stations
1 pen
1 piece of paper

A woman is said to have asked her husband to take down the recipe being given on the radio one morning. The husband did his best but got two station at once. One was broadcasting exercises and the other the recipe. This is wha he got.

Hands on hips, place one cup of flour on shoulders. Raise knees an depress toes and wash thoroughly in ½ cup of milk. In four counts raise th lower legs and mash 2 hard-boiled eggs in a sieve. Repeat 6 times in 1 cup flour; breath naturally and bend white of egg backward and forward over hea In 4 counts, make a stiff dough that will stretch at the waist. Lie on the walnu hop to a standstill in boiling water, but do not boil to a gallop. In 10 minute remove from fire and dry with a towel, breath naturally, dress in warm flann and serve with fish soup.

Alford Bak

CARAMEL POPCORN

¾ c. white sugar
¾ c. brown sugar
¼ tsp. soda
½ c. syrup (white)
¼ c. butter
Dash of salt

Cook to soft ball; take off heat. Add ¼ teaspoon soda and mix. Covers 2 batches of popped corn.

Milton Taft

BOILED RAISIN CAKE

1 c. water
1 c. sugar
1 c. raisins
½ c. lard
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves

Boil together and cool.

Add:

2 c. flour
1 tsp. soda

Bake slow for about 1½ hours. One cup nuts may be added.

Clell Duncan

HAMBURGER CHOWDER

1 lb. hamburger
2 medium carrots, diced
2 c. tomato juice
¼ c. barley
2 c. diced potatoes
3 Tbsp. oil or fat
1 onion
1 tsp. salt
⅛ tsp. pepper
1½ qt. water

Brown hamburger in fat and break apart. Put in kettle and add the rest of the preceding ingredients. Cook until the carrots are tender.

Hans Oyler

PANCAKES OR WAFFLES

1 c. sifted flour
1 tsp. baking powder
¼ tsp. salt
2 beaten egg yolks
6 Tbsp. butter or margarine, melted
2 stiff-beaten egg whites
¼ c. sugar
½ tsp. soda
1 c. buttermilk or sour milk
1 c. whole bran cereal

Sift into bowl the flour, baking powder, sugar, soda, and salt. Stir i buttermilk and egg yolks. Fold in bran, melted butter, and stiffly beaten egg white Bake in preheated waffle iron. Makes 5 large waffles or about 16 pancake

Vaughn Tayl

BACON WRAPPED BEEF LOGS

1½ lb. ground beef
6 slices bacon
¾ tsp. salt
⅛ tsp. pepper
½ tsp. celery salt
1½ tsp. Worcestershire sauce
½ c. bread crumbs
½ c. grated carrots
2 Tbsp. minced onion
½ c. grated Parmesan cheese
3 Tbsp. melted butter or margarine

Combine beef, salt, pepper, celery salt, and onion. Pat out meat mixture to form a 15x10 inch rectangle. Cut in 6 squares. Combine bread crumbs, carrots, cheese, butter, and Worcestershire sauce together. Spread about ¼ cup mixture on each ground beef square. Wrap slice of bacon around each roll and fasten with a toothpick. Place on a rack in an open roasting pan and bake at 350° for 40 minutes.

Barlow Pace

DATE CRUMB CAKE

2 c. brown sugar, packed firmly
½ tsp. salt
2 c. flour, sifted
1 sq. margarine (cube)
½ c. chopped nuts
1 c. buttermilk
1 tsp. vanilla
1 egg
1 c. chopped dates
1 tsp. soda

Sauce:

1 c. brown sugar
¾ cube margarine
¾ c. water
Dash of salt
2 Tbsp. cornstarch, mixed with ¼ c. cold water
1 tsp. vanilla

Blend together the brown sugar, salt, flour, nuts, and margarine. Mix thoroughly together with electric mixer. When well blended, set one cup of mixture aside. To the remaining mixture, add buttermilk, vanilla, egg, dates, and soda. Pour batter into a well greased and floured cake pan. Sprinkle cup of crumbs you set aside over batter. Bake in preheated 350° oven for 30 minutes.

Sauce: Bring to boil the brown sugar, margarine, and water. Add cornstarch, mixed with cold water. Cook until thick, then add vanilla and salt.

Harold Johanson

SPRINGTIME RHUBARB PIE

4 c. rhubarb, cut in 1 inch pieces
2 eggs
4 Tbsp. flour
1½ c. sugar
¼ tsp. nutmeg
Dash of salt
¼ c. orange juice
2 Tbsp. melted butter

Beat eggs, then add sugar and rest of ingredients in order given. Add rhubarb last. Pour in 9 inch pie crust and put top crust on. Bake at 450° for 50 minutes. Makes 1 (9 inch) pie.

Merlin Waite

EASY FILLED DATE COOKIES

1 c. shortening
3 eggs
1 tsp. vanilla
1 tsp. soda
2 c. brown sugar, packed
½ c. water
3½ c. flour
⅓ tsp. cinnamon

Filling:

2 c. dates, finely cut
¾ c. sugar
¾ c. water
½ c. chopped nuts (if desired)

Mix thoroughly the brown sugar, shortening, and eggs, then stir in vanilla and water. Sift together the flour, salt, cinnamon, and soda and stir into the preceding mixture. Drop with a teaspoon onto ungreased baking sheet. Flatten slightly. Place ½ teaspoon date filling on dough and cover with ½ teaspoon dough. Bake 10 to 12 minutes at 375°.

Filling: Cook all ingredients together until thickened.

Hans Oyler

OVEN FRIED CHICKEN

1 (14 oz.) pkg. potato chips
⅓ c. melted butter
¼ tsp. garlic salt
Dash of pepper
2 to 3 lb. fryer, cut up

Crush potato chips. Dip chicken pieces in melted butter and roll in chip mixture. Place pieces, skin side up, in greased pan, not touching; do not turn. Sprinkle with remainder of crumbs and bake at 375° for about 1 hour. (Barbecued chips may be used or corn flake crumbs.)

Vaughn Taylor

SQUASH PIE

1½ c. cooked squash
½ tsp. salt
¾ c. milk
¼ tsp. cinnamon
½ tsp. nutmeg
½ c. sugar
¼ tsp. ginger or cloves
½ tsp. lemon extract
2 eggs
1 Tbsp. cornstarch

Mix all ingredients except eggs; heat. Add well beaten eggs and cook 2 minutes more. Cool. Pour into a baked pie shell. Top with whipped cream.

Levi Bullard

ROLL FUDGE

4 Tbsp. cocoa
3 c. sugar
2 Tbsp. syrup
⅛ tsp. cream of tartar
1½ c. milk
½ tsp. salt
2 Tbsp. butter
1 tsp. vanilla
1 c. broken nuts

Mix dry ingredients. Add milk and syrup. Put to boil, stirring constantly. Put on lid for 3 minutes; not tight. Leave a crack; turn heat to low. Remove lid and continue to boil on medium, to soft ball stage (235°). Stir only to keep from sticking to the bottom. When 235° is reached, take off stove and put in sink of cold water to cool. *Do not stir.* Put in vanilla and butter. *Do not stir.* When almost cool, beat hard and fast until color changes or candy begins to harden. Add nuts. When candy hardens, put out on buttered table. Mold and shape into a long roll; slice.

J. Alton Balle

CORN TOMATO CASSEROLE

2 c. (No. 2 can) whole kernel corn, drained
2½ c. tomatoes
¼ c. chopped green pepper
½ c. cracker crumbs
Dash of pepper
2 Tbsp. butter
1½ tsp. salt
1 tsp. sugar

Combine all ingredients in a 1 quart baking dish. Sprinkle with grated cheese and cracker crumbs. Dot with butter if desired. Bake in moderate oven for 25 to 30 minutes. Makes 8 servings.

Hyrum DeLeeuw

PIONEER SALT RISING BREAD

1 qt. water
Flour (enough to thicken)
1 tsp. salt

Keep warm in oven until it has risen (light), then add potato water and flour until thick; let rise again and then mold into loaves. Let it rise until light, then bake. The more it smells, the better the bread.

June Ellett

RICE DELIGHT

1 pkg. lemon Jell-O (or any other flavor)
1 c. cooked rice
1 c. whipped cream
1 small can crushed pineapple

Let Jell-O cool until quivery. Whip until fluffy. Add other ingredients. (You may also add nuts or maraschino cherries, if desired.) Put in molds. Turn out and sprinkle with graham cracker crumbs. Put a dot of whipped cream or Jell-O on top.

M.L. Taft

MEXICAN GOULASH
(Serving for 6)

2 c. water
3 c. macaroni
2 red peppers
Chili powder to flavor
1 small onion, chopped
1 lb. hamburger
A little salt and pepper to taste
1 small can tomato sauce

Cook the macaroni, the red peppers, and onions together until done. Brown the hamburger in frying pan and add tomato sauce and chili powder, then put all ingredients together.

Kirk Brinkerhoff (own recipe)

CARROT AND POTATO PUDDING

2 Tbsp. butter or ½ c. ground suet
½ c. grated or ground carrots
½ c. (or less) grated or ground potatoes
½ tsp. salt
¾ c. flour
½ tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. cloves
1 egg
1 tsp. baking powder
½ c. raisins
Nuts (optional)
1 c. sugar (brown or white)
Other fruit (if desired)

Combine butter, sugar, carrots, and potatoes. Sift dry ingredients; mix well. Add fruit. Steam over boiling water at least 3 hours or until done.

Kenneth Baker

SCOTCH TREATS

1 (6 oz.) pkg. Nestle's butterscotch morsels
½ c. peanut butter
3 c. Cheerios cereal

Melt butterscotch morsels and peanut butter over hot (not boiling) water. Stir to blend and remove from heat. Add cereal and stir until well coated. Press into buttered pan and cut into 1½ inch squares when cool or may be dropped onto wax paper.

Bishop Melvin Cook

RICE PUDDING

1 c. rice
1 c. raisins
1 tsp. salt
4 eggs
1 c. sugar
1 qt. milk
2 tsp. vanilla
½ tsp. nutmeg

Cover rice, raisins, and salt with water until covered, about 1 inch. Cook until soft over low heat. Add other ingredients. Mix well. Put in 2 loaf pans. Bake 1 hour at 350°.

W.A. Torgerson

384-96

CARROT PUDDING

1 c. grated carrots
1 c. grated potatoes
1 c. ground raisins
1 tsp. baking soda
1 tsp. allspice
1 c. sugar
½ c. butter, melted
1 c. nuts
½ tsp. cinnamon
½ tsp. salt

Mix together the carrots, potatoes, raisins, sugar, butter, and nuts, then add the dry ingredients. Steam 3 hours or if you prefer you can use a pressure cooker and only cook for about 1 hour.

Bliss Brinkerhoff

SLOPPY JOE HAMBURGERS

3 lb. ground beef
½ tsp. sweet basil
Salt and pepper
¼ to ½ bottle catsup
1 tsp. mustard

Have ground beef browned with onion. Season with basil, salt, and pepper. Add catsup and mustard. When seasoned to taste, add 1 can chicken gumbo soup and simmer about 20 minutes. Dip off any excess grease.

Alburn Brown

UNCOOKED PERSIMMON PUDDING

1½ c. persimmon pulp
15 to 18 graham crackers, crushed
12 to 13 marshmallows, cut up
½ c. chopped English walnuts

Mix all together and make into a loaf and roll in graham cracker crumbs. Roll in waxed paper or put on a buttered plate. Better if aged a day. May be served plain or with whipped cream.

David Scott

WONDERFUL WALNUT PIE

Pastry for 8 inch or 9 inch pie shell
½ c. brown sugar, packed
1 c. butter or margarine
¾ c. granulated sugar
3 eggs
½ c. light cream
¼ tsp. salt
¼ c. corn syrup
1 c. broken walnut meats (pecans may be used)
½ tsp. vanilla
7 walnut halves

Preheat oven to 350°. Line pie plate with pastry. In double boiler top, cream together brown sugar and butter; stir in granulated sugar, eggs, salt, corn syrup, and cream. Cook over hot, not boiling water for 5 minutes, stirring constantly. Remove from heat; stir in broken nuts and vanilla. Pour into lined pie plate. Bake at 350° for 50 minutes. Arrange walnut halves around top. Bake 15 minutes. Cool on wire rack. (For toasty nuts, bake pie 15 minutes, then

arrange nuts on top and bake 50 minutes.) Delicious as is, but if desired, you may top with wedge of cheese or mound of whipped cream.

Don Taylor

BROILED TROUT

Tartar Sauce:

1 c. salad dressing
Dash of garlic salt
2 Tbsp. green pepper
1 Tbsp. chopped onion
1 sweet pickle, chopped
Dash of Worcestershire sauce
1 stalk celery, chopped
1 tsp. sugar
Olives (optional)

Catch fish. Clean and cut off tails and fins. Wash. Sprinkle salt inside and out until no more will stick on. Repeat. Let set 45 minutes to 1 hour. Turn on oven to boil; pour 1 cup water in bottom of broiler pan. Broil fish until dark brown on top and forms a salt crust. Turn and broil until done. Combine all ingredients for Tartar Sauce and chill 2 hours. Serve with broiled fish.

Elmer Johnson

CUSTARD

2 c. milk
1½ tsp. Sucaryl
2 eggs
½ tsp. flavoring

Scald milk. Add slightly beaten eggs. Add Sucaryl and flavoring. Steam or bake until set.

Penn T. Duncan

OLD-FASHIONED CARAMELS

4 c. heavy cream
4 c. sugar
2 c. dark corn syrup or honey

Mix 2 cups cream and 2 cups sugar together and add syrup. Cook to soft ball stage; add remaining ingredients and cook to hard ball stage. Pour into buttered pan and cut into squares when cooled.

Deloyd Curtis, Torrey

POTATO PANCAKES

6 medium, raw potatoes
1 onion
2 beaten eggs
½ c. milk
2 tsp. baking powder
1 Tbsp. sugar
1 tsp. salt
½ c. flour

Grate potatoes and onion. Combine with other ingredients. Sift flour, baking powder, salt, and sugar. Mix well and fry with plenty of grease on griddle until pancakes are done and cakes are brown. Fry slowly. Serve with syrup or butter and brown sugar, mixed.

Orawell Williams

364-98

SOURDOUGH FRUIT CAKE

½ c. raisins
½ c. currants
c. fruit mix
c. cider
c. sugar
c. brown sugar, packed
c. shortening
½ tsp. cinnamon
1 tsp. nutmeg
½ tsp. allspice
2 eggs, well beaten
1 c. sourdough starter
1 c. nuts
4 c. sifted flour
1 tsp. soda
2 tsp. salt

Wash and coarsely chop raisins. Wash currants. Mix with fruit mix and ix and pour cider over them. Let stand overnight. Cream sugar and shortening ntil fluffy. Beat in eggs and stir in sourdough starter. Stir in fruits, nuts, then our, soda, and salt, which have been sifted together. Bake at 250° to 275° for ½ hours. Cool and pour 2 or 3 spoonfuls of cider or fruit juice over cake. Wrap d store in refrigerator before slicing. Makes 2 loaves.

Lorenzo Heaps

SOURDOUGH HOT CAKES

c. starter
c. unsifted flour
c. milk
sp. salt
2 tsp. baking soda
2 eggs
3 Tbsp. melted shortening
2 Tbsp. sugar

About 12 hours before serving hot cakes, mix starter, flour, milk, and salt d let stand in a covered bowl in a warm place. Just before baking hotcakes, nove 1 cup batter to replenish sourdough in crock. To remaining batter in the wl, add soda, eggs, shortening, and sugar. Mix well and bake on lightly greased griddle. For thinner hot cakes, add more milk to batter.

Sam Adams

SOURDOUGH BISCUITS

½ c. sifted flour
tsp. baking soda (½ tsp. if starter is quite sour)
c. starter
2 tsp. baking powder
½ tsp. salt
¼ c. butter or margarine

Sift dry ingredients together; cut in butter. Add starter and mix. Turn ugh out onto lightly floured board and knead lightly until satiny. Roll dough inch thick; cut with 2½ inch biscuit cutter. Place biscuits in well greased pan (9x2 inch). Brush with melted butter. Let rise 1 hour in warm place. Bake in t oven (425°) for 20 minutes. Bakes 12 biscuits.

Note: To replenish starter, stir in 2 cups warm water and 2 cups flour.

Sam Adams

SOURDOUGH STARTER

1½ tsp. dry yeast
2 c. sifted flour
2 Tbsp. sugar
2½ c. water or milk

Combine ingredients in stone crock or bowl. Beat well. Cover with cloth and let stand for 2 days in a warm place.

Note: Refrigerate starters in loosely covered container between baking.

Sam Adams

OLD-FASHIONED SOURDOUGH

1 c. buttermilk
1 tsp. sugar
2 c. flour
2 Tbsp. shortening
½ tsp. salt
1 tsp. baking powder
½ tsp. soda

Night before, combine buttermilk, sugar, and 1 cup flour in a quart jar. Mix well and let stand until morning. When ready to use, put 1 cup flour in mixing bowl. Add shortening, salt, and baking powder. Mix and roll out or pinch off small biscuits. Put in greased baking pan and bake at 500° or in a very hot oven. Need to bake quickly.

Note: Use more flour if needed to make soft dough. Be sure and save a cupful for a start.

L.D. Taft

BEEF POT PIE

1½ lb. beef steak, cut in cubes
2 tsp. salt
Pepper
½ tsp. paprika
Dash of ginger and allspice
½ c. shortening
1 c. sliced onion
2½ c. water
½ tsp. meat sauce
2 c. potatoes
1 c. carrots

Sprinkle meat with salt and spices; brown in hot fat. Add onion and brown lightly. Add water, carrots that have been cut up, and meat sauce and simmer 1 hour. Add potatoes (cut up) and cook 25 minutes. Put in casserole and top with rich crust. Bake 20 minutes at 400°.

Elwood Morrell

CHILI BEANS

1 lb. pinto beans
1 long green chili pepper
½ small can tomato sauce
Salt and pepper to taste
1 lb. beef stew meat
2 tsp. chili powder
Onion and garlic salt to taste

Cook pinto beans and stew meat in 2 quarts of water until tender. (More water may be added if necessary.) Add chili pepper, chili powder, tomato sauce, onion and garlic salt, salt, and pepper. Simmer 20 minutes.

Frank Stith

SUET PUDDING

4 c. flour
1 c. sugar
1 tsp. salt
1 c. ground suet
1 pkg. currants
1 tsp. nutmeg
4 tsp. baking powder (rounded a little)

Mix all ingredients together, then add to mixture 2 eggs and 2 cups milk. Stir well. Place in a floured cloth, tie and cook in boiling water for 2½ hours. Or, you may put it in tin cans or a container and steam it for a shorter time, in cans for about 1 to 1½ hours. This pudding can be served with a sauce or with thin cream and sugar.

Harold Allen

STUFFING FOR TURKEY OR CHICKEN

First, cook the giblets in plenty of water to use for the moisture. Use some mashed potatoes (this makes the dressing more moist). Use 2 or 3 large onions, ground. Use some chopped celery, dried bread, salt, and sage. When using the dressing for stuffing a bird, make it a little salty ... this helps to salt the inside of the bird.

Kent Johnson

INDEX OF RECIPES

APPETIZERS, PICKLES, RELISHES

BREAD AND BUTTER PICKLES 6
CARROT PICKLES 2
CHOW 6
CORN RELISH 1
CORN RELISH 1
CRANBERRY RELISH 8
CRISP PICKLE SLICES 4
CRISPY SWEET DILL PICKLES 2
CUCUMBER AND PIMENTO 4
CUCUMBER RELISH 6
DILL PICKLES 2
DILL PICKLES 2
DILL SWEET PICKLES 2
DUTCH PICKLES 8
GREEN TOMATO RELISH 1
GROUND PICKLES 7
INDIAN RELISH 8
MEAT RELISH 9
MOTHER'S CHILI SAUCE 1
MUSTARD PICKLES 9
MUSTARD PICKLES 10
PICKLED EGGS 9
PICKLE RELISH 7
RIPE CUCUMBER RELISH 9
SANDWICH SPREAD 10
SLICED SWEET PICKLES 5
SPANISH PIMENTO PICKLES 3
SWEET CHUNK PICKLES 4
SWEET PICKLES 3
SWEET PICKLES 5
SWEET PICKLE SLICES 3
SWEET RELISH 8
THIRTEEN-DAY SWEET PICKLES 5
VERY GOOD PICKLE RECIPE 7

SOUPS, SALADS, VEGETABLES

ALASKA BAKED BEANS 30
AMERICAN HAMBURGER SOUP 27
APPLE-CRANBERRY SALAD 13
AU GRATIN POTATOES 34
BAKED ONIONS 31
BOSTON BAKED BEANS 30
BUFFET POTATOES 34
CABBAGE SLAW 21
CANDIED SWEET POTATOES 33
CARROT AND PINEAPPLE SALAD 12
CARROTS 'N' ONIONS 30
CHEESE DRESSING 26
CHICKEN SALAD 18
CHILE BEANS 27
CINNAMON WALDORF SALAD 22
COCONUT SALAD 22
COOKED FRUIT SALAD DRESSING 17
COOKED SALAD DRESSING 1 25
COOKED SALAD DRESSING 2 25
CORN CHOWDER 28
CORN CHOWDER SOUP 28
COUNTRY CORN 33
CRANBERRY SALAD 13
CRANBERRY SALAD 13
CURRIED CHICKEN SALAD 18
DANISH DUMPLINGS 29
DANISH DUMPLINGS 29
EMERALD GREEN SALAD 19
FRENCH DRESSING 26
FRESH STRAWBERRY JELLO 13
FRUIT JELLO SALAD 24
FRUIT SALAD 16
FRUIT SALAD 16
FRUIT SALAD 24
FRUIT SALAD 26
FRUIT SALAD 21
FRUIT SALAD DRESSING 31
GOLDEN WINTER SALAD 33
GREEN BEANS AU GRATIN 11
HARVARD BEETS 14
HAWAIIAN FRUIT SALAD 15
HOLIDAY SALAD 32
HOLIDAY SALAD 15
HOT RED CABBAGE 20
HOT TURKEY SALAD 22
INSTANT LEMON SET SALAD 17
JELLO RICE SALAD 23
KIDNEY BEAN SALAD 25
LEMON CREAM CHEESE SALAD (SHRIMP) 23
LEMON FRUIT SALAD 15
LEMON MARSHMALLOW SALAD 23
LEMON PINEAPPLE FLUFF 24
LIME COTTAGE CHEESE SALAD 14
LIME JELLO SALAD 21
LIME PINEAPPLE SALAD 11
MACARONI SALAD 32
MANDARIN ORANGE SALAD 34
MARINATED VEGETABLES 29
MASHED POTATO CAKES 25
NOODLES 21
OIL AND VINEGAR SALAD DRESSING 19
OLD-FASHIONED SWEET-SOUR COLE SLAW 28
ORANGE DELIGHT 12
OYSTER STEW 14
PINEAPPLE AND CHEESE SALAD 30
PINEAPPLE-RICE SALAD 20
PORK AND BEANS 22
POTATO SALAD 12
RASPBERRY SALAD 23
RAW CRANBERRY SALAD 27
RIBBON SALAD 27
RICH POTATO SOUP 18
ROQUEFORT CHEESE SALAD DRESSING 12
SALMON SALAD 14
SET SALAD 34
SET SALAD 11
SOUR CREAM FOR POTATOES 33
SOUR CREAM SALAD 29
SOUTHERN CORN 19
SPANISH NOODLES 28
SPICY PINEAPPLE SLAW 13
SPLIT PEA SOUP 31
STRAWBERRY JELLO SALAD 31
STRING BEAN SPECIAL 32
STUFFED BELL PEPPERS 14
STUFFED ZUCCHINI 26
SUNSHINE SALAD 11
THOUSAND ISLAND DRESSING 17
THREE BEAN SALAD 26
TOMATO-SHRIMP SALAD 17
TUNA PARTY SOUFFLE SALAD 19
TUNA SALAD 2
TUNA SALAD 3
WILTED LETTUCE 3
ZUCCHINI WITH CHEESE AND EGGS .....

MAIN DISHES

A CASSEROLE THAT'S PERFECT 47
A DELICIOUS MEAT LOAF 55
BAKED BEANS 35
BAKED BEANS 48
BAKED FISH SAVORY STUFFING 65
BAKED LASAGNE 39
BARBECUED FRANKS 60
BARBECUED HAMBURGER 58
BARBECUED HAMBURGERS 58
BARBECUED MEAT LOAF 55
BARBECUED SPARERIBS 62
BAR B-Q BEANS 35
BEEF AND SPAGHETTI CASSEROLE 41
BEEF-CRUST CASSEROLE 43
BEEF MACARONI CASSEROLE 41
BREAD DRESSING 63
BUSY-DAY BEEFBURGERS 41
CALICO MEAT LOAVES 43
CALICO SUPPER 44
CAN CAN CHICKEN 37
CARROT SUPREME CASSEROLE 52
CELERY CASSEROLE 52
CHEESE AND BEEF CASSEROLE 42
CHEESEBURGER LOAF 54
CHICKEN CASSEROLE FOR 50 37
CHICKEN CROQUETTES 62
CHICKEN LOAF 38
CHICKEN NOODLE DELUXE CASSEROLE 37
CHICKEN-N-STUFFING SCALLOP 57
CHICKEN RITZ 36
CHILI CASSEROLE DELUXE 36
CHILI 39
CHINESE HAMBURGER CASSEROLE 46
CHINESE HAMBURGER 46
CHIPPED BEEF CASSEROLE 38
CORNED BEEF CASSEROLE 38
CORNED BEEF 55
DELICIOUS DRESSING FOR FISH 67
DINNER-IN-A-CRUST 45
FAMILY CHILI 40
FAST HAMBURGER MEAT LOAF 59
FIVE CAN CASSEROLE 52
FRIED CHICKEN IN OVEN 63
GLAZED HAM 54
GLORIFIED HASH WITH BARBECUE SAUCE 51
GOOD CASSEROLE 42
GROUND BEEF STROGANOFF 59
HAM AND CORN CASSEROLE 47
HAM AND RICE CASSEROLE 48
HAMBURGER AND RICE CASSEROLE 40
HAMBURGER CHOP SUEY 44
HAMBURGER CORN CASSEROLE 45
HAMBURGER TOPPING 46
HAM LOAF 60
HAM LOAF 60
HAM ROLL-UPS 48
HAM SHORTCAKE 54
HEKKA 39
JOHN 47
MACARONI AND CHEESE CASSEROLE 49
MACARONI AND CHEESE SUPREME 49
MACARONI-GROUND BEEF CASSEROLE 45
MASHED POTATO CASSEROLE 49
MEAT BALLS WITH CREAM SAUCE 59
MEAT BALLS WITH TOMATO SAUCE 59
MEAT CRUST PIE 53
MEATLESS CASSEROLE 53
MEAT LOAF 56
MEAT LOAF 56
MEAT LOAF 57
MEAT VEGETABLE PIE 49
MILD VENISON LIVER 58
MYSTERY CASSEROLE 50
NIPPY PORK CHOPS 61
PAN FRIED FISH 66
POLITICAL CHILI POT 36
PORK AND BEEF TAMALE PIE 42
PORK CHOPS TROPICAL 63
PORK ROAST WITH SAVORY STUFFING 65
POT ROAST 62
QUICK CHEESE AND NOODLE CASSEROLE 51
QUICK CHILI 35
RAISED MEAT BALLS 55
RICE AND CHICKEN CASSEROLE 37
RICED HAMBURGER 45
ROAST STUFFED CHICKEN 62
SALMON LOAF 66
SALMON LOAF 66
SALMON SHELL CASSEROLE 56
SALMON VEGETABLE LOAF 64
SAUCE POT MEAT BALLS 54
SAUSAGE CASSEROLE 47
SAUSAGE CORN BREAD DRESSING 64
SCALLOPED POTATOES WITH CREAM CHEESE SOUP 4
SHRIMP CHINESE RICE 6
SHRIMP CHOW MEIN 6
SHRIMP RICE JAMBALAYA 6
SOY BARBECUE SAUCE 6
SPAGHETTI BAKE 4
SPOONBURGERS 1
SWEDISH MEAT BALLS 1
SWEET AND SOUR LAMB 1
SWEET AND SOUR MUSTARD SAUCE 1
SWEET AND SOUR PORK CHOPS 1
SWEET AND SOUR PORK 1
SWEET POTATO, APPLE, AND RAISIN CASSEROLE 1
SWISS STEAK 1
TARTAR SAUCE 1
THREE-IN-ONE DISH 1
TOP-STOVE BEANS AND MEAT BALLS 1
TUNA AND VEGETABLE CASSEROLE 1
TUNA, CHEESE, AND MACARONI CASSEROLE 1
TUNA FISH CASSEROLE 1
TUNA NOODLE CASSEROLE 1
VEGETABLE PIE 1
YORKSHIRE PUDDING 1

BREADS, ROLLS, PASTRIES

AIRY CHEESE ROLLS 1
APPLE FRITTERS 1
APPLE NUT AND RAISIN BUNS 1
APPLE ROLLS 1
APPLE ROLLS 1
BAKING POWDER BISCUITS SUPREME 1
BANANA BREAD 1
BANANA CREAM PIE 1
BANANA DATE NUT BREAD 1
BASIC YEAST BREAD 1
BREAD 1
BROWN BREAD WITHOUT YEAST 1
BROWN BREAD WITH YEAST 1
BUTTERHORN ROLLS 1
BUTTERSCOTCH PIE 1
CARROT AND RAISIN BREAD 1
CHERRY CREAM CHEESE PIE 1
CHERRY PIE 1
CINNAMON NUT TWISTS 1
CINNAMON POTATO ROLLS 1

CINNAMON ROLLS ... 70
CINNAMON ROLLS ... 70
CINNAMON ROLLS ... 73
CINNAMON TWISTS ... 79
COCONUT MUFFINS ... 88
CORN BREAD ... 90
CORN MEAL BATTER BREAD ... 81
CRANBERRY BREAD ... 88
CREAM PIE FILLING ... 100
CRUST ... 94
DATE BREAD ... 89
DATE NUT BREAD ... 89
DATE NUT BREAD ... 89
DELICATE PANCAKES ... 87
DOUGHNUTS ... 77
DOUGHNUTS ... 79
EASY BROWN BREAD ... 81
ENGLISH ROLLS ... 73
EXCELLENT BREAD ... 83
FAVORITE PASTRY ... 94
FOOLPROOF PIE CRUST ... 94
FRENCH BREAD ... 84
FRENCH BREAD - HARD ROLLS AND BREADSTICKS ... 84
GAY CHESS TARTS ... 101
GERMAN PANCAKES ... 87
GERMAN SWEET CHOCOLATE PIE ... 99
GLAZED RAISIN PIE ... 98
GLAZE FOR SPUDNUTS ... 78
GRAHAM APPLE TORTE ... 101
HAWAIIAN PIE ... 95
HOMEMADE ROLLS ... 76
HOT ONION-CHEESE BREAD ... 84
HOT ROLLS ... 69
HOT ROLLS ... 74
HOT WATER PIE CRUST ... 93
HUSH PUPPIES ... 91
JELLO PIE FILLING ... 97
LEMON MERINGUE PIE ... 99
LONG TIME MUFFINS ... 87
MAKE YOUR OWN BISCUIT MIX ... 69
MARSHMALLOW PIE ... 101
MARSHMALLOW PIE ... 101
MERINGUE - NEVER FAIL ... 92
MYSTERY PIE ... 95
NEVER FAIL PIE CRUST ... 92
NEVER FAIL PIE CRUST ... 92
NEVER FAIL PIE CRUST ... 93
NEVER FAIL PIE CRUST ... 93
OATMEAL BREAD ... 82
ORANGE BREAD ... 90
ORANGE PIE ... 103
ORANGE SWEET ROLLS ... 71
PARKER HOUSE ROLLS ... 69
PASTRY ... 93
PECAN PIE ... 96
PECAN PIE ... 96
PECAN PIE ... 96
PETITSA ... 77
PIE CRUST ... 93
PIE CRUST ... 94
PIE CRUST ... 94
PINEAPPLE CHEESE BREAD ... 91
PINEAPPLE CHIFFON PIE ... 95
PINEAPPLE PIE ... 96
POTATO GRIDDLE SCONES ... 87
PUMPKIN BREAD ... 90
PUMPKIN CHIFFON PIE ... 102
PUMPKIN CHIFFON PIE ... 104
PUMPKIN PIE ... 103
PUMPKIN PIE ... 103
PUMPKIN PIE FILLING ... 102
QUICK BISCUIT MIX ... 86
QUICK BISCUITS ... 86
QUICK HOT ROLLS ... 76
QUICK PAN ROLLS ... 76
QUICK ROLLS ... 69
REFRIGERATOR ROLLS ... 74
REFRIGERATOR ROLLS ... 75
RITZ PECAN PIE ... 97
ROLLS ... 75
ROLLS ... 75
ROLLS ... 77
SILVER LAKE CREAM PIE ... 100
SOUR CREAM PINEAPPLE PIE ... 95
SOURDOUGH BISCUITS ... 86
SOURDOUGH HOT CAKES ... 85
SOURDOUGH PANCAKES ... 85
SOURDOUGH STARTER ... 85
SOURDOUGH STARTER ... 85
SPUDNUTS AND DIP ... 77
SPUDNUTS ... 78
SPUDNUTS ... 78
SPUDNUTS ... 79
SPUDNUTS ... 103
SQUASH PIE ... 97
STRAWBERRY PIE ... 98
SUPER LEMON PIE ... 71
SWEDISH TEA RING ... 70
SWEET ROLLS ... 82
SWISS OATMEAL BREAD ... 102
SWISS WALNUT PIE ... 88
VELVET BANANA BREAD ... 83
WHOLE WHEAT BREAD ... 83
WHOLE WHEAT BREAD ... 83
WHOLE WHEAT SALT RISING BREAD ... 80

CAKES, COOKIES, DESSERTS

A LOVE CAKE FOR MOTHER ... 105
ANGEL FOOD CAKE ... 118
ANNIVERSARY CAKE ... 116
APPLE CAKE PUDDING ... 165
APPLE CRISP ... 135
APPLE CRUNCH ... 163
APPLE CRUNCH ... 166
APPLE DOWDER ... 174
APPLE DUMPLINGS ... 166
APPLE PUDDING ... 168
APPLE PUDDING ... 170
APPLE ROLL ... 164
APPLESAUCE AND CHOCOLATE CHIP COOKIES ... 154
APPLESAUCE AND PECAN COOKIES ... 148
APPLESAUCE CAKE ... 112
APPLESAUCE CAKE ... 113
APPLESAUCE CAKE - NEVER FAIL ... 107
APPLESAUCE DROP COOKIES ... 148
APPLESAUCE FRUIT CAKE ... 108
APPLESAUCE FRUIT CAKE ... 108
APRICOT COBBLER ... 181
BAKE A PIE CAKE ... 119
BAKED APPLE CRISP ... 119
BANANA CAKE ... 121
BANANA OATMEAL COOKIES ... 154
BANANA PINEAPPLE DESSERT ... 165
BEAT AND EAT FROSTING ... 140
BEST EVER APPLE PUDDING ... 171
BEST-EVER CHOCOLATE CHIP COOKIES ... 153
BLACK MIDNIGHT DEVILS FOOD CAKE ... 127
BLONDE BROWNIES ... 155
BLUEBERRY CHEESE CAKE ... 125
BOILED RAISIN CAKE ... 106
BOILED RAISIN COOKIES ... 142
BOILED RAISIN COOKIES ... 149
BRIGHT DESSERT ... 172
BROWNIES ... 155

BROWNIES 155
BROWNIES 156
BROWNIES 156
BURNT SUGAR CAKE AND FROSTING 120
BUTTER BALL COOKIES 147
BUTTER COOKIES 141
BUTTER FROSTING 136
BUTTERSCOTCH MORSELS CAKE 129
CARAMEL DEVILS FOOD CAKE 127
CARAMEL DUMPLINGS 167
CARAMEL ICING 137
CARAMEL ICING 137
CARAMEL PUDDING 179
CARROT CAKE 111
CARROT CAKE 111
CARROT COOKIES 146
CARROT COOKIES 158
CARROT PUDDING 176
CARROT PUDDING 176
CARROT PUDDING 177
CARROT PUDDING 176
CARROT PUDDING DELUXE 176
CHEESE CAKE 110
CHERRY COTTAGE PUDDING 169
CHERRY NUT CAKE 122
CHERRY PUDDING 169
CHERRY REFRIGERATOR CAKE 122
CHERRY ROLL 170
CHOCOLATE CAKE 127
CHOCOLATE CAKE 128
CHOCOLATE CAKE 128
CHOCOLATE CHIP BARS 159
CHOCOLATE CHIP CAKE 129
CHOCOLATE CHIP CHIFFON CAKE 134
CHOCOLATE CHIP COOKIES 159
CHOCOLATE CHIP DATE CAKE 129
CHOCOLATE CHIP OATMEAL COOKIES 161
CHOCOLATE COCONUT GOODIES 152
CHOCOLATE COOKIES 159
CHOCOLATE DROP COOKIES 156
CHOCOLATE FILLING 140
CHOCOLATE FUDGE CAKE 131
CHOCOLATE LADYFINGER CAKE 132
CHOCOLATE MARSHMALLOW COOKIES 146
CHOCOLATE NUT CAKE 132
CHOCOLATE REFRESHER CAKE 126
CHOCOLATE ROLL 106
CHOCOLATE SUNDAE COOKIES 150
CINNAMON JUMBLES 150
CINNAMON RAISIN COOKIES 140
COCOA COTTAGE CHEESE CAKE 133
COCONUT OATMEAL COOKIES 147
COCONUT PECAN SQUARES 145
COLOR COOKIES 141
COOKIE JAR GINGERSNAPS 162
CRANBERRY MUFFINS 180
CREAM CAKE 124
CREAM PUFFS 164
DANISH SWEET COOKIES 161
DARK FRUIT CAKE 109
DATE NUT CAKE 123
DATE NUT CAKE 123
DATE NUT PUDDING 178
DATE PUDDING 178
DATE PUDDING 178
DATE PUDDING 179
DELICIOUS DEVILS FOOD CAKE 127
DELUXE CHOCOLATE CAKE 130
DELUXE DESSERT 162
DEON'S CAKE 110
DEPRESSION CAKE 120
DOUBLE CRUNCHERS 144
DROP SUGAR COOKIES 143
DUMP COOKIES 160
EASY PENUCHE ICING 138
ELSIE OSTBERG'S FAVORITE CAKE 117
FALIN'S FILLED VANILLA WAFERS 143
FAVORITE FUDGE FROSTING 138
FILLED COOKIES 149
FILLING FOR VANILLA WAFERS 146
FLUFFY BOILED ICING 137
FLUFFY CHOCOLATE FROSTING 136
FLUFFY WHITE FROSTING 139
FOURTEEN KARAT CAKE 116
FOUR WAY COOKIES 158
FRENCH CREAM CAKE 134
FRUIT CAKE 107
FRUIT CAKE 108
FRUIT COCKTAIL CAKE 117
FRUIT COCKTAIL DELIGHT 173
FRUIT FILLED BROWNIES 157
FRUIT SALAD PUDDING 177
FRUIT SOUP 163
GEORGE WASHINGTON COBBLER 181
GERMAN CHOCOLATE CAKE 131
GERMAN TOPPING 124
GINGERBREAD 180
GONE WITH THE WIND DESSERT 175
GRANDMA'S CHERRY CAKE 121
GRANDMA'S PUDDING SAUCE 182
GROUND RAISIN CAKE 109
GROUND RAISIN CAKE 109
GROUND RAISIN CAKE 109
GUMDROP COOKIES 150
GUMDROP REFRIGERATOR COOKIES 151
HAWAIIAN DROP COOKIES 149
HEALTH PUDDING 171
HELLO DOLLY CAKE 173
HERMIT HONEY COOKIES 148
HOLIDAY SAUCE 182
HOT FUDGE PUDDING 179
ICEBOX CAKE 110
ICEBOX CHOCOLATE CAKE 133
ICEBOX COOKIES 157
ICING 138
ICING 139
ICING FOR CARROT CAKE 111
JELLO DESSERT 166
JELLO ICEBOX CAKE 135
JELLO PINEAPPLE DESSERT 165
JELLY ROLL 106
JO'S CHOCOLATE CAKE 128
KANGAROO COOKIES 156
LAZY DAISY OATMEAL CAKE 115
LEMON POUND CAKE 119
LEMON PUDDING 167
LEMON PUDDING 173
LEMON RICE WITH APPLES 167
LEMON SAUCE 182
LIME FLUFF 164
LOVELIGHT CHOCOLATE 2-EGG CHIFFON CAKE 130
LUMPY DICK 182
MAHOGANY CAKE 132
MALLO-NUT FUDGE CAKE 130
MARSHMALLOW DESSERT 166
MARSHMALLOW NO-COOK FROSTING 138
MAYONNAISE CAKE 105
MINCEMEAT COOKIES 144
MINCEMEAT COOKIES 161
MINCEMEAT FRUIT CAKE 107
MINUTE FUDGE ICING 139
MYSTERY CAKE 116
MYSTERY PUDDING 168
NEVER FAIL GINGERBREAD 180
NO BAKE DATE COOKIES 142
OATMEAL CAKE 115

OATMEAL COOKIES
OLD-FASHIONED COCONUT CAKE 148
OLD-FASHIONED NUTMEG CAKE 135
OLD-FASHIONED SUET PUDDING 112
ONE-BOWL PUMPKIN DESSERT 178
ORANGE CAKE 174
ORANGE CAKE 114
ORANGE ICEBOX DESSERT 114
ORANGE KISS ME CAKE 175
OZARK PUDDING 114
PARTY COOKIES 170
PEACH COBBLER 146
PEANUT BUTTER COOKIES 181
PEANUT WHIRLS 152
PECAN CRISPIES 147
PECAN PUDDING CAKE 145
PECAN TOPPING 125
PICNIC CAKE 137
PINEAPPLE CHEESE CAKE 123
PINEAPPLE COOKIES 113
PINEAPPLE DESSERT 151
PINEAPPLE DROP COOKIES 179
PINEAPPLE FILLED COOKIES 142
PINEAPPLE FLUFF 152
PINEAPPLE ICING 163
PINEAPPLE REFRIGERATOR CAKE 138
PINK CHERRY CAKE 136
POTATO CHOCOLATE CAKE 122
POWDERED SUGAR COOKIES 133
PRUNE CAKE 142
PUMPKIN CAKE 117
PUMPKIN COOKIES 113
QUICK APPLE CRISP 140
QUICK COCOA CAKE 162
QUICK EASY TOPPING FOR CAKE 125
RAISIN DESSERT 140
RAISIN NUT NIBBLES 174
RAISIN PUDDING 145
RAISIN PUFF 175
RAISIN RICE PUDDING 162
RASPBERRY DESSERT 172
RASPBERRY DESSERT 164
RAW APPLE ICING 165
RED VELVET CAKE 139
SALAD DRESSING CAKE 131
SCOTCH CRISPIES 105
SISTER CAKE 160
SNICKERDOODLES 112
SOUR CREAM CAKE 143
SOUR CREAM COOKIES OR FARM HOUSE COOKIES 124
SOUR CREAM RAISIN COOKIES 141
SPANISH PEANUT COOKIES 144
SPONGE CAKE 155
STEAMED BREAD PUDDING 118
ST. JAMES PUDDING 168
STUFFED BUTTER DATE COOKIES 172
SUET PUDDING 154
SUGAR COOKIES 177
SUGAR COOKIES 141
SUTHLAND COOKIES 151
SWEET CHERRY COOKIES 148
THREE-LAYER CHOCOLATE SQUARE COOKIE 160
TINY TIM CAKES 153
TOMATO JUICE CAKE 157
TOP OF THE STOVE LEMON PUDDING 118
UPSIDE DOWN BROWNIES 118
UPSIDE DOWN CHERRY PUFFS 171
VANILLA COOKIES 153
VELVET FUDGE CAKE 169
WACKY CAKE AND FROSTING 151
WHIPPED CREAM CAKE 126
WHITE MOUNTAIN ICING 105
WHITE NUT CAKE 124
YEAST DOUGH CAKE 139
121
136

CANDY, JELLY, PRESERVES

BLUE JOHNSON PLUM CATSUP 191
CANTALOUPE JAM 192
CARAMEL 191
CARROT FUDGE 187
CEREAL CANDY 191
CHOCOLATE FUDGE CANDY 186
DATE NUT NIBBLES 188
DELUXE FUDGE 190
DIVINITY 187
FONDANT FOR DIPPING 187
FROSTED CASHEW CLUSTERS 190
FUDGE CANDY 186
FUDGE CUTS 185
GRANDMOTHER'S MINCEMEAT 193
HONEY CANDY 189
JELLO DIVINITY 189
MARSHMALLOW CANDY 188
MERRY WIDOW CARAMELS 191
ORANGE STICKS 189
PEACH JAM 192
PEACH MARMALADE 192
PEANUT BRITTLE CANDY 188
PEANUT BRITTLE 186
PENUCHE 188
POTATO CANDY 186
RASPBERRY AND PUNCH JAM 192
ROCKY ROAD 189
SEAFOAM NUT SQUARES 185
SEE'S FUDGE 185
TOFFEE 190

BEVERAGES, MICROWAVE, MISCELLANEOUS

AMERICAN PIZZA 215
APPLESAUCE COOKIES 205
BACON WRAPPED BEEF LOGS 226
BAKED HAM SANDWICHES 195
BANANA PARTY DRINK 218
BARBECUED VENISON 216
BASIC VANILLA ICE CREAM 219
BEEF POT PIE 233
BOILED RAISIN CAKE 225
BRAN MUFFINS 205
BROILED TROUT 231
BUTTER ROLLS 223
CARAMEL CORN 201
CARAMEL CORN 203
CARAMELED APPLES 217
CARAMEL POPCORN 201
CARAMEL POPCORN 224
CARROT AND POTATO PUDDING 229
CARROT PUDDING 230
CHILI BEANS 233
CHOCOLATE ICEBOX DESSERT 223
CHOCOLATE POPCORN BALLS 202
CHOCOLATE SAUCE 221
CHOW MEIN 209
CHRISTMAS CANDY 216
CHRISTMAS CANDY 217
CINNAMON, SUGARED WALNUTS 223
CORN TOMATO CASSEROLE 228
CRACKERJACK POPCORN 201
CUSTARD 231
DANISH DESSERT 215

DANISH SWEET SOUP 215
DANISH SWEET SOUP 216
DATE CRUMB CAKE 226
DELIGHT DRINK 198
DIET BARBECUE SAUCE 207
DIET COCONUT CUSTARD PIE 207
DIETER'S CHEESE CAKE 208
DIET ORANGE PINEAPPLE SHERBET 205
DOOR KNOB CANDY 217
EASY CITRUS PUNCH 195
EASY FILLED DATE COOKIES 227
EGGNOG 218
ENCHILADAS 210
FILLED HARD DINNER ROLLS 200
FRAPPE 199
FRENCH CHOCOLATE 196
FRENCH TOAST CHEESE SANDWICH 196
FROSTED SALAD 222
FROZEN CHEESE SALAD 222
FROZEN DESSERT 220
FROZEN GINGER ALE SALAD 206
FROZEN LEMON DESSERT 220
FROZEN LEMON PIE 220
FROZEN LEMON PIE 221
FROZEN LEMON PIE 221
FROZEN ORANGE JUICE DIET SALAD 207
FROZEN PINEAPPLE DESSERT 219
FRUIT APPETIZER 197
FRUIT SHERBET 219
GRAPE JUICE SLUSH 195
HAMBURGER CHOWDER 225
HAWAIIAN VENISON HUNTER'S REWARD 216
HOT APPLE CIDER 218
HOT PINEAPPLE EGGNOG 218
HUEVOS RANCHEROS 213
ICE CREAM TOPPING 221
ICE CREAM TOPPING 221
IRISH PANCAKES 212
ITALIAN SPAGHETTI 209
ITALIAN SPAGHETTI 214
JAMAICAN STUFFED PUMPKIN 208
LAZY DAISY OATMEAL CAKE 205
LIME FRAPPE 199
MEXICAN ENCHILADAS 210
MEXICAN GOULASH 229
MEZZETA 211
MOTHER GOOSE POPCORN 202
MUSTARD 204
OLD-FASHIONED CARAMELS 231
OLD-FASHIONED SOURDOUGH 233
OVEN FRIED CHICKEN 227
PANCAKES OR WAFFLES 225
PARTY MIX 199
PASTACHUTTA 208
PINK POPCORN BALLS 203
PIONEER SALT RISING BREAD 228
PIZZA CRUST AND FILLING 213
PIZZA 211
PIZZA 211
PIZZA SUPREME 214
POPCORN BALLS 200
POPCORN BALLS 200
POPCORN BALLS 200
POPCORN BALLS 201
POPCORN BRITTLE 202
POPCORN CRISP 202
POPCORN CRISP 203
POTATO PANCAKES 231
PUFF ROLLS 223
PUMPKIN COOKIES 206
PUNCH BASE 198
PUNCH 196
PUNCH 197
PUNCH 198
PUNCH FOR FIFTY 198
QUICK ROOT BEER 203
REAL ITALIAN SPAGHETTI SAUCE 209
RICE DELIGHT 228
RICE PUDDING 229
ROLL FUDGE 227
ROLLS 224
SALAD SANDWICH FILLINGS 196
SALMON SALAD SANDWICHES 195
SCOTCH TREATS 229
SHERBET AND ICE CREAM SWIZZLE 222
SHERBET 219
SLOPPY JOE HAMBURGERS 230
SLUSH 197
SLUSH 199
SOUP BURGER 204
SOUR CREAM 204
SOURDOUGH BISCUITS 232
SOURDOUGH FRUIT CAKE 232
SOURDOUGH HOT CAKES 232
SOURDOUGH STARTER 233
SPANISH RICE 213
SPICED PINEAPPLE PUNCH 197
SPRINGTIME RHUBARB PIE 226
SQUASH PIE 227
STUFFING FOR TURKEY OR CHICKEN 234
SUET PUDDING 234
TACO SAUCE 213
TACO SAUCE 213
TAMALE PIE 214
TEEN-AGE SLUSH 198
THREE HOUR ROOT BEER 197
TOPPING FOR FROSTED SALAD 222
UNCOOKED PERSIMMON PUDDING 230
VANILLA ICE CREAM 218
WAS IT FATAL 224
WHIPPED DRY MILK 204
WONDERFUL WALNUT PIE 230
YEAST RIZ CRUST FOR PIZZA 212

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By
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KITCHEN HINTS

If you've over-salted soup or vegetables, add cut raw potatoes and discard once they have cooked and absorbed the salt.

A teaspoon each of cider vinegar and sugar added to salty soup or vegetables will also remedy the situation.

If you've over-sweetened a dish, add salt.

A teaspoon of cider vinegar will take care of too-sweet vegetable or main dishes.

Pale gravy may be browned by adding a bit of instant coffee straight from the jar . . . no bitter taste, either.

If you will brown the flour well before adding to the liquid when making gravy, you will avoid pale or lumpy gravy.

A different way of browning flour is to put it in a custard cup placed beside meat in the oven. Once the meat is done, the flour will be nice and brown.

Thin gravy can be thickened by adding a mixture of flour or cornstarch and water, which has been mixed to a smooth paste, added gradually, stirring constantly, while bringing to a boil.

Lumpless gravy can be your triumph if you add a pinch of salt to the flour before mixing it with water.

A small amount of baking soda added to gravy will eliminate excess grease.

Drop a lettuce leaf into a pot of homemade soup to absorb excess grease from the top.

If time allows, the best method of removing fat is refrigeration until the fat hardens. If you put a piece of waxed paper over the top of the soup, etc. it can be peeled right off, along with the hardened fat.

Ice cubes will also eliminate the fat from soup and stew. Just drop a few into the pot and stir; the fat will cling to the cubes; discard the cubes before they melt. Or, wrap ice cubes in paper towel or cheesecloth and skim over the top.

If fresh vegetables are wilted or blemished, pick off the brown edges, sprinkle with cool water, wrap in paper towel and refrigerate for an hour or so.

Perk up soggy lettuce by adding lemon juice to a bowl of cold water and soak for an hour in the refrigerator.

Lettuce and celery keep longer if you store them in paper bags instead of cellophane.

To remove the core from a head of lettuce, hit the core end once against the counter sharply. The core will loosen and pull out easily.

Cream will whip faster and better if you'll first chill the cream, bowl, and beaters well.

Soupy whipped cream can be saved by adding an egg white, then chilling thoroughly. Rebeat for a fluffy surprise!

A few drops of lemon juice added to whipping cream helps it whip faster and better.

Cream whipped ahead of time will not separate if you add ¼ teaspoon unflavored gelatin per cup of cream.

A dampened and folded dish towel placed under the bowl in which you are whipping cream will keep the bowl from dancing all over the counter top.

Brown sugar won't harden if an apple slice is placed in the container.

But if your brown sugar is already brick-hard, put your cheese-grater to work and grate the amount you need.

KITCHEN HINTS

A slice of soft bread placed in the package of hardened brown sugar will soften it again in a couple of hours.

Potatoes will bake in a hurry if they are boiled in salted water for 10 minutes before popping into a very hot oven.

A leftover baked potato can be rebaked if you dip it in water and bake in a 350° oven for about 20 minutes.

A thin slice cut from each end of the potato will speed up baking time as well.

You'll shed less tears if you'll cut the root end off of the onion last.

No more tears when peeling onions if you place them in the deep freeze for four or five minutes first.

Scalding tomatoes, peaches, or pears in boiling water before peeling makes it easier on you and the fruit — skins slip right off.

Ripen green fruits by placing in a perforated plastic bag. The holes allow air movement, yet retain the odorless gas which fruits produce to promote ripening.

To hasten the ripening of garden tomatoes or avocados, put them in a brown paper bag, close the bag and leave at room temperature for a few days.

When pan frying always heat the pan before adding the butter or oil.

A little salt sprinkled into the frying pan will prevent spattering.

Meat loaf will not stick if you place a slice of bacon on the bottom of the pan.

Vinegar brought to a boil in a new frying pan will prevent foods from sticking.

Muffins will slide right out of tin pans if the hot pan is first placed on a wet towel.

No sticking to the pan when you're scalding milk if you'll first rinse the pan in cold water.

Add a cup of water to the bottom portion of the broiling pan before sliding into the oven, to absorb smoke and grease.

A few teaspoons of sugar and cinnamon slowly burned on top of the stove will hide unpleasant cooking odors and make your family think you've been baking all day!

A lump of butter or a few teaspoons of cooking oil added to water when boiling rice, noodles, or spaghetti will prevent boiling over.

Rubbing the inside of the cooking vessel with vegetable oil will also prevent noodles, spaghetti, and similar starches from boiling over.

A few drops of lemon juice added to simmering rice will keep the grains separate.

Grating a stick of butter softens it quickly.

Soften butter for spreading by inverting a small heated pan over the butter dish for a while.

A dip of the spoon or cup into hot water before measuring shortening or butter will cause the fat to slip out easily without sticking to the spoon.

Before measuring honey or other syrup, oil the cup with cooking oil and rinse in hot water.

Catsup will flow out of the bottle evenly if you will first insert a drinking straw, push it to the bottom of the bottle, and remove.

If you wet the dish on which the gelatin is to be unmolded, it can be moved around until centered.

KITCHEN HINTS

A dampened paper towel or terry cloth brushed downward on a cob of corn will remove every strand of corn silk.

An easy way to remove the kernels of sweet corn from the cob is to use a shoe horn. It's built just right for shearing off those kernels in a jiffy.

To determine whether an egg is fresh, immerse it in a pan of cool, salted water. If it sinks, it is fresh; if it rises to the surface, throw it away.

Fresh eggs' shells are rough and chalky; old eggs are smooth and shiny.

To determine whether an egg is hard-boiled, spin it. If it spins, it is hard-boiled; if it wobbles and will not spin it is raw.

Egg whites won't run while boiling or poaching if you'll add a little vinegar to the water.

Eggs will beat up fluffier if they are allowed to come to cool room temperature before beating.

For baking, it's best to use medium to large eggs; extra large eggs may cause cakes to fall when cooled.

Egg shells can be easily removed from hard-boiled eggs if they are quickly rinsed in cold water first.

For fluffier omelets, add a pinch of cornstarch before beating.

For a never fail, never weep meringue, add a teaspoon of cornstarch to the sugar before beating it into the egg whites.

Once your meringue is baked, cut it cleanly, using a knife coated with butter.

A meringue pie may be covered with waxed paper or plastic wrap with no fear of sticking, if you'll first grease the paper with oleo.

No "curly" bacon for breakfast when you dip it into cold water before frying.

Keep bacon slices from sticking together; roll the package into a tube shape and secure with rubber bands.

A quick way to separate frozen bacon: heat a spatula over a burner, slide it under each slice to separate it from the others.

Cheese won't harden if you'll butter the exposed edges before storing.

A cloth dampened with vinegar and wrapped around cheese will also prevent drying out.

Thaw fish in milk. The milk draws out the frozen taste and provides a fresh-caught flavor.

When browning any piece of meat, the job will be done more quickly and effectively if the meat is very dry and the fat is very hot.

You'll get more juice from a lemon if you'll first warm it slightly in the oven.

Popcorn will stay fresh and you will eliminate "old maids" if you store it in the freezer.

Running ice cold water over the kernels before popping will also eliminate "old maids".

After flouring chicken, chill for one hour. The coating adheres better during frying.

Empty salt cartons with spouts make dandy containers for bread crumbs. A funnel is used for getting the crumbs into the carton.

A sack of lumpy sugar won't be if you place it in the refrigerator for 24 hours.

CLEANUPS

Fill blender part way with hot water; add a drop of detergent; cover and turn it on for a few seconds. Rinse and drain dry.

Loosen grime from can openers by brushing with an old toothbrush. To clean blades, run a paper towel through the cutting process.

Don't panic if you accidentally scorch the inside of your favorite saucepan. Just fill the pan halfway with water and add ¼ cup baking soda. Boil awhile until the burned portions loosen and float to the top.

A jar lid or a couple of marbles in the bottom half of a double-boiler will rattle when the water gets low and warn you to add more before the pan scorches or burns.

To remove lime deposits from teakettles, fill with equal parts vinegar and water. Bring to a boil and allow to stand overnight.

Before washing fine china and crystal, place a towel in the bottom of the sink to act as a cushion.

To remove coffee or tea stains and cigarette burns from fine china, rub with a damp cloth dipped in baking soda.

To quickly remove food that is stuck to a casserole dish, fill with boiling water and 2 tablespoons of baking soda or salt.

To clear a sink or basin drain, pour ½ cup of baking soda followed by a cup of vinegar down the drain . . . let the mixture foam, then run hot water.

When a drain is clogged with grease, pour a cup of salt and a cup of baking soda followed by a kettle of boiling water.

Silver will gleam after a rubbing with damp baking soda on a soft cloth.

For a fast and simple clean-up of your hand grater, rub salad oil on the grater before using.

A toothbrush works great to clean lemon rind, cheese, onion, etc. out of the grater before washing it.

While baking fruit pies, does the juice runneth over? Shake salt into the spills. They'll burn to a crisp and can be easily scraped up with a spatula.

Grease splatters or other foods that have dried on the stove, burner rings, counter appliances, etc., may be removed by applying dry baking soda to the spots, then rubbing with a damp cloth. Rinse with clear water, dry and enjoy the like-new look.

CALORIE COUNTER

Almonds:
roasted in oil, salted, 9-10 nuts ... 82
Apple butter, 1 tbsp. ... 33
Apple juice, canned or bottled, 1 cup ... 117
Apples:
fresh, with skin, 1 average (2½" diameter) ... 81
dried, cooked, sweetened, ½ cup ... 157
dried, cooked, unsweetened, ½ cup ... 100
Applesauce, canned, sweetened, ½ cup ... 116
Applesauce, canned, unsweetened, ½ cup ... 50
Apricot nectar, canned or bottled, 1 cup ... 143
Apricots:
fresh, 3 average (12 per lb.) ... 55
canned, 4 halves with 2 tbsp. heavy syrup ... 105
canned, water pack, ½ cup with liquid ... 38
Asparagus:
canned, drained, cut spears, ½ cup ... 25
frozen, 6 spears ... 23
Avocados, 3⅛" diameter ... 185

Bacon, fried, drained, 2 medium slices ... 86
Bacon, Canadian, fried, drained, 1 slice ... 58
Bagel, egg or water, 1 medium (3" diameter) ... 165
Bamboo shoots, raw, cuts, ½ cup ... 21
Bananas, 1 average ... 118
Bean sprouts, soy, raw, ½ cup ... 24
Beans, baked, canned:
with pork and tomato sauce, ½ cup ... 156
Beans, green or snap:
fresh, boiled, drained, cuts or French style, ½ cup ... 16
canned, with liquid, ½ cup ... 22
Beans, lima, immature seeds:
boiled, drained, ½ cup ... 95
canned, with liquid, ½ cup ... 88
Beans, pea, navy, or white, dry, cooked, ½ cup ... 112
Beans, red kidney, canned, with liquid, ½ cup ... 115
Beef, choice grade cuts (without bone):
brisket, lean only, braised, 4 oz. ... 253
chuck, arm, lean only, pot-roasted, 4 oz. ... 219
club steak, lean only, broiled, 4 oz. ... 277
flank steak, lean only, pot-roasted, 4 oz. ... 222
ground, lean (10% fat), broiled, 4 oz. ... 248
porterhouse steak, lean only, broiled, 4 oz. ... 254
rib, lean only, roasted, 4 oz. ... 273
round steak, lean only, broiled, 4 oz. ... 214
rump, lean only, roasted, 4 oz. ... 236
short plate, lean only, simmered, 4 oz. ... 253
sirloin steak, double-bone, lean only, broiled, 4 oz. ... 245
sirloin steak, round-bone, lean only, broiled, 4 oz. ... 235
T-bone steak, lean only, broiled, 4 oz. ... 253
Beef, corned:
boiled, medium-fat, 4 oz. ... 422
canned, lean, 4 oz. ... 211
Beef and vegetable stew, canned, 4 oz. ... 90
Beets:
boiled, drained, sliced, ½ cup ... 33
Blackberries:
fresh, ½ cup ... 42
canned, juice pack, ½ cup with liquid ... 68
Blueberries:
fresh, ½ cup ... 45
canned, water pack, ½ cup with liquid ... 47
Bologna, all meat, 4 oz. ... 315
Boysenberries:
canned, water pack, ½ cup with liquid ... 45
frozen, unsweetened, ½ cup ... 30
Braunschweiger (smoked liverwurst), 4 oz. ... 362
Brazil nuts (3 large nuts) ... 90
Bread, commercial:
Boston brown, 1 slice ... 101
cracked wheat, 1 slice, 20 per loaf ... 60
French, 1 slice ... 44
Italian, 1 slice ... 28
pumpernickel, 1 slice ... 79
raisin, 1 slice, 20 per loaf ... 60
rye, light, 1 slice, 20 per loaf ... 56
white, firm-crumb type, 1 slice, 20 per loaf ... 63
whole wheat, firm-crumb type, 1 slice, 20 per loaf ... 56
Bread stuffing, mix, mixed with butter, water, ½ cup ... 250
Broccoli:
raw, 1 large spear ... 32
boiled, drained, cut spears, ½ cup ... 20
Brussels sprouts boiled, drained ½ cup ... 28
Butter, 1 Tbsp. ... 100
Butter, whipped, 1 tbsp. ... 67

Cabbage:
red, raw, chopped or shredded, ½ cup ... 14
white, raw, chopped or shredded, ½ cup ... 11
Cake, mix, prepared as directed on package:
angelfood, without icing, 3½-oz. serving ... 269
coffee cake, 3½-oz. serving ... 322
devil's food, with chocolate icing, 3½-oz. serving ... 369
white, with chocolate icing, 3½-oz. serving ... 351
yellow, with chocolate icing, 3½-oz. serving ... 365
Candies, 1-oz. serving:
almonds, chocolate-covered ... 161
butter mints, after dinner (Kraft) ... 106
butterscotch ... 112
cherries, dark chocolate-covered (Welch's) ... 115
chocolate, milk ... 147
chocolate, semi-sweet ... 144
coconut, chocolate-covered ... 124
fudge, chocolate, with nuts ... 121
gum drops ... 98
jelly beans ... 104
licorice (Switzer) ... 101
Life Savers, all flavors except mint ... 111
Life Savers, mint ... 108
mints, chocolate-covered ... 116
marshmallows (Campfire) ... 100
peanut brittle ... 119
peanut cluster, chocolate-covered (Kraft) ... 151
raisins, chocolate-covered ... 120
toffee, chocolate (Kraft) ... 111
Cantaloupe, fresh, ½ melon, 5" diameter ... 58
Carrots:
raw, 1 average ... 21
boiled, drained, diced, ½ cup ... 23
Catsup, tomato, bottled, 1 tbsp. ... 16
Cauliflower:
raw, flowerbuds, sliced, ½ cup ... 12
boiled, drained, flowerbuds, ½ cup ... 14
Celery, raw, 1 outer stalk (8" long) ... 7
Cereals:
All-bran, 1 cup ... 192
bran, 100% (Nabisco), 1 cup ... 150
bran flakes, 40%, 1 cup ... 106
bran flakes with raisins, 1 cup ... 144
corn flakes, 1 cup ... 97
corn flakes, sugar coated, 1 cup ... 154
Cream of Wheat, cooked, 1 cup ... 133
farina, quick-cooking, cooked, 1 cup ... 105
oat flakes, (Post), 1 cup ... 165
oatmeal or rolled oats, cooked, 1 cup ... 133
rice, puffed, 1 cup ... 6
wheat flakes, 1 cup ... 10
wheat, puffed, 1 cup ... 5
wheat, puffed, presweetened, 1 cup ... 13
wheat, shredded, 1 biscuit (2½" x 2" x 1¼") ... 8
Cheese:
American, processed, 1 oz. ... 1
blue or Roquefort type, 1 oz. ... 1
brick, 1 oz. ... 1
cheddar, domestic, 1 oz. ... 1
cottage, creamed, small curd, ½ cup ... 1

- cream, 1 tbsp. ... 52
- cream, whipped, 1 tbsp. ... 37
- Gouda, 1 oz. ... 101
- Monterey Jack, 1 oz. ... 106
- Mozzarella, part-skim, 1 oz. ... 100
- Muenster, 1 oz. ... 73
- Neufchatel (Borden's), 1 oz. ... 105
- Old English, processed, 1 oz. ... 23
- Parmesan, grated, 1 Tbsp. ... 109
- pimiento, American, processed, 1 oz. ... 99
- Provolone, 1 oz. ... 45
- ricotta, moist, 1 oz. ... 110
- Romano, 1 oz. ... 106
- Roquefort, 1 oz. ... 104
- Swiss, domestic, 1 oz. ... 92

Cheese food, American, processed, 1 oz. ... 41

Cherries:
- sweet, fresh, whole, ½ cup ... 39
- Cherries, maraschino, bottled, 1 oz. with liquid ... 141

Chestnuts, fresh, 10 average ... 154

Chicken:
- broiled, meat only, 4 oz. ... 204
- roasted, dark meat, 4 oz., no skin ... 207
- roasted, light meat, 4 oz., no skin ... 170

Chili, with beans, canned ½ cup ... 255

Chili, without beans, canned, ½ cup ... 258

Coconut:
- dried, sweetened, shredded, ½ cup ... 192

Cod (meat only):
- broiled, with butter, fillets, 4 oz. ... 276
- frozen, fish sticks, breaded, 5 sticks, 4 oz. ... 2

Coffee, prepared, plain, 1 cup ... 67

Coleslaw, commercial, with mayonnaise, ½ cup ... 114

Cookies, commercial:
- brownies, from mix, with nuts and water, 1 oz. ... 23
- butter thins, 1 piece (2" diameter) ... 50
- chocolate chip, 1 piece (2¼" diameter) ... 140
- coconut bar, 1 oz. ... 50
- fig bar, 1 average piece ... 29
- gingersnaps, 1 piece (2" diameter) ... 55
- graham cracker, plain, 1 piece (5" x 2½") ... 40
- ladyfinger, 1 piece ... 91
- macaroon, 1 piece (2¾" diameter) ... 59
- oatmeal with raisins, 1 piece (2⅝" diameter) ... 58
- peanut sandwich, 1 piece (1¾" diameter) ... 37
- shortbread, 1 average piece ... 19
- vanilla wafer, 1 piece (1¾" diameter) ... 19

Corn:
- boiled, drained on cob, 1 ear (5" x 1⅝") ... 70
- boiled, drained, kernels, ½ cup ... 89
- canned, cream style, ½ cup ... 105

Corn chips (Fritos), 1 oz. ... 166

Crackers:
- bacon-flavor, 1 oz. ... 127
- butter, round, 1 piece (1⅞" diameter) ... 15
- cheese, round, 1 piece (1⅝" diameter) ... 17
- Melba toast, white, regular, 1 piece ... 15
- Rye-Krisp, 1 piece (1⅞" x 3½") ... 21
- saltines, 1 piece ... 12
- whole wheat, 1 oz. ... 114

Cranberry juice cocktail, canned or bottled, 1 cup ... 164

Cranberry sauce, canned, strained, ½ cup ... 202

Cream:
- half and half, ½ cup ... 162
- sour, 1 tbsp. ... 26
- whipping, light, ½ cup unwhipped ... 358
- whipping, heavy, ½ cup, unwhipped ... 419

Cream substitute, non-dairy, dry, 1 tbsp. ... 33

Cucumber, with skin, 1 large (8¼" long) ... 45

Dates, domestic, 10 average ... 219

Duck, domestic, roasted, meat only, 4 oz. ... 352

Eclair, custard filled, with chocolate icing, 1 average ... 239

Eggnog, 8% fat (Borden's), ½ cup ... 171

Eggplant, boiled, drained, diced, ½ cup ... 19

Eggs, chicken:
- boiled or poached, 1 large egg ... 82
- fried, with 1 tsp. butter, 1 large egg ... 99
- scrambled, with 1 tsp. butter, 1 large egg ... 111

Endive, raw, 10 small leaves ... 5

Escarole, raw, 1 large leaf ... 4

Fat, vegetable shortening, 1 tbsp. ... 111

Figs:
- dried, 1 large fig (2" x 1") ... 57

Fish cakes, fried, frozen, reheated, 4 oz. ... 306

Flour:
- all-purpose, sifted, 1 cup ... 419
- buckwheat, dark, sifted, 1 cup ... 326
- cake or pastry, sifted, 1 cup ... 349
- rye, dark, unsifted, 1 cup ... 419
- wheat, self-rising, sifted, 1 cup ... 405

Frankfurters, all-meat, 1 average (10 per lb.) ... 133

Fruit cocktail, canned, water pack, ½ cup with liquid ... 46

Fruit, mixed, frozen, sweetened, 4 oz. ... 125

Gelatin dessert, flavored, prepared with water, ½ cup ... 71

Gooseberries, fresh, ½ cup ... 30

Grape drink, canned, 1 cup ... 135

Grape juice, canned or bottled, 1 cup ... 167

Grapes:
- fresh (Concord, Delaware, etc.), 10 ... 16
- fresh (Thompson seedless, etc.), 10 ... 34

Grapefruit juice:
- canned, sweetened, 1 cup ... 133
- canned, unsweetened, 1 cup ... 101

Haddock, fried, breaded fillets, 4 oz. ... 187

Halibut, fillets, broiled with butter, 4 oz. ... 194

Halibut, frozen, steak, 4 oz. ... 254

Halibut, smoked, 4 oz. ... 254

Ham:
- boiled, packaged, 4 oz. (about 4 slices) ... 266
- fresh, medium-fat, roasted, 4 oz. ... 426
- picnic, cured, medium-fat, roasted, 4 oz. ... 368
- canned, cured, lean only, roasted, 4 oz. ... 241
- canned, deviled, 4 oz. ... 398

Herring:
- canned, plain, 4 oz. with liquid ... 236
- pickled, Bismark-type, 4 oz. ... 253
- smoked, hard, 4 oz. ... 340

Hickory nuts, shelled, 4 oz. ... 763

Honey, strained or extracted, 1 tbsp. ... 64

Honeydew melon:
- fresh, 1 wedge (2" x 7") ... 49

Ice cream:
- hardened, rich, 16% fat, ½ cup ... 165
- soft-serve (frozen custard), ½ cup ... 167

Ice cream bar, chocolate coated, 3-oz. bar ... 162

Ice cream cone, sugar 1 cone ... 37

Ice cream cone, waffle, 1 cone ... 19

Ice milk, hardened, 5.1% fat, ½ cup ... 100

Ice milk, soft-serve, 5.1% fat, ½ cup ... 133

Ice milk bar, chocolate coated, 3-oz. bar ... 144

Jams and preserves, all flavors, 1 tbsp. ... 54

Jellies, all flavors, 1 tbsp. ... 49

Kale:
- fresh, leaves only, 4 oz. ... 80
- fresh, with stems, boiled, drained, ½ cup ... 16

Knockwurst, 1 link (4" x 1⅛" diameter) ... 189

Kumquats, fresh, 1 average ... 12

CALORIE COUNTER

Lamb, retail cuts:
- chop, loin, lean only, broiled, 2.3 oz. with bone 122
- leg, lean and fat, roasted, boneless, 4 oz. 317
- shoulder, lean only, roasted, boneless, 4 oz. 233

Leeks, raw, 3 average 52
Lemon juice:
- fresh, 1 tbsp. 4

Lemonade, frozen, diluted, 1 cup 107
Lemons, fresh, 1 average (2⅛" diameter) 20
Lentils, whole, cooked, 1 cup 212
Lettuce:
- iceberg, 1 leaf (5" x 4½") 3
- romaine, 3 leaves (8" long) 5

Limes, fresh, 1 average (2" diameter) 19
Liverwurst, fresh, 4 oz. 348
Lobster, cooked in shell, whole, 1 lb. 112
Lobster, cooked or canned, meat only, cubed, ½ cup 69

Macadamia nuts, 6 average nuts 104
Macaroni, boiled, drained, ½ cup 96
Macaroni and cheese, canned, ½ cup 114
Mackerel, fresh or frozen, broiled with butter, 4 oz. 268
Mangos, whole, 1 average (1½ per lb.) 152
Margarine, salted or unsalted, 1 tbsp. 102
Marmalade, citrus flavors, 1 tbsp. 51
Milk, chocolate, canned, with skim milk, 1 cup 190
Milk, chocolate, canned, with whole milk, 1 cup 213
Milk, cow's:
- whole, 3.5% fat, 1 cup 159
- buttermilk, cultured, 1 cup 88
- skim, 1 cup 88
- skim, partially, 1 cup 145
- canned, condensed, sweetened, 1 cup 982
- canned, evaporated, unsweetened, 1 cup 345
- dry, whole, 1 tbsp. dry form 35
- dry, nonfat, instant, 1 envelope (3.2 oz.) 327

Milk, malted, beverage, 1 cup 244
Muffin, corn, mix, made with egg, milk, 1.4 oz. muffin 130
Mushrooms, raw, sliced, chopped or diced, ½ cup 10
Mushrooms, canned, with liquid, ½ cup 21
Mustard greens, boiled, drained, ½ cup 16

Nectarines, fresh, 1 average (2½" diameter) 88
Noodles, chow-mein, canned, ½ cup 110
Noodles, egg, cooked, ½ cup 100

Oil, cooking or salad:
- corn, safflower, sesame or soy, 1 tbsp. 120
- olive or peanut, 1 tbsp. 119

Olives, pickled, canned or bottled:
- green, 10 large (¾" diameter) 45
- ripe, salt-cured, Greek style, 10 extra large 89

Onions, mature:
- raw, 1 average (2½" diameter) 40
- raw, chopped, 1 tbsp. 4

Orange juice:
- fresh, California, Valencia, 1 cup 117
- fresh, Florida, Valencia, 1 cup 112
- canned, sweetened, 1 cup 130
- canned, unsweetened, 1 cup 120
- frozen, concentrate, unsweetened, diluted, 1 cup 112

Oranges, fresh, 1 average 71

Pancakes, prepared from mix as directed on package:
- plain and buttermilk, 4" diameter cake 61
- buckwheat and other flours, 4" diameter cake 54

Papaya juice, canned, 1 cup 120
Papayas, fresh, whole, 1 papaya (3½" x 5⅛") 119
Peach nectar, canned, 1 cup 120
Peaches:
- fresh, 1 average 38
- canned, in juice, 2 peach halves with 2 tbsp. juice 45
- dried, ½ cup 210

Peanut butter, commercial, 1 tbsp. 94
Peanuts:
- roasted, in shell, 10 nuts 105
- roasted, chopped, 1 tbsp. 52

Pear nectar, canned, 1 cup 130
Pears:
- fresh, Bartlett, 1 pear (2½" diameter) 100
- canned, in heavy syrup, 1 pear half and 2 tbsp. syrup 71
- dried, ½ cup 241

Peas, green:
- boiled, drained, ½ cup 57

Peas, split, cooked, ½ cup 115
Pecans:
- shelled, 10 large nuts 52
- chopped, 1 tbsp. 52

Peppers, hot, chili:
- green, raw, seeded, 4 oz. 42
- green, chili sauce, canned, ½ cup 35
- red, chili sauce, canned, ½ cup 28

Peppers, sweet, green:
- raw, fancy grade, 1 pepper (3" diameter) 36

Peppers, sweet, red:
- raw, fancy grade, 1 pepper (3" diameter) 51

Perch, ocean, Atlantic, frozen, breaded, 4 oz. 362
Perch, white, raw, meat only, 4 oz. 134
Pickle relish:
- hamburger (Heinz), 1 tbsp. 17
- sweet, 1 tbsp. 21

Pickles, cucumber:
- dill, 1 large (4" long) 15
- sweet gherkins, 1 small (2½" long) 22

Pies, frozen:
- apple, baked, 3⅛" arc (⅛ of 8" pie) 173
- cherry, baked, 3⅛" arc (⅛ of 8" pie) 211
- coconut custard, baked, 3⅛" arc (⅛ of 8" pie) 187

Pimientos, canned, drained, 1 average 10
Pineapple:
- fresh, sliced, 1 slice (3½" diameter x ¾") 44
- canned, heavy syrup, chunks or crushed, ½ cup 96
- canned, water pack, tidbits, ½ cup with liquid 48

Pineapple juice, canned, unsweetened, 1 cup 138
Pistachio nuts, chopped, 1 tbsp. 53
Plums:
- damson, fresh, whole, 10 plums (1" diameter) 66
- canned, purple, 3 plums and 2¼ tbsp. liquid 110

Popcorn:
- popped, plain, 1 cup 23
- popped, with oil and salt added, 1 cup 41

Pork:
- Boston butt, lean only, roasted, 4 oz. 279
- chop, lean only, broiled, 4 oz. with bone 308
- loin, lean only, roasted, 4 oz. 288

Potato chips, 10 chips (2" diameter) 114
Potato sticks, ½ cup 95
Potatoes, white:
- baked, in skin, 1 long 145
- boiled, in skin, 1 round 104
- fried, ½ cup 229
- frozen, hash brown, cooked, ½ cup 174
- mashed, with milk and butter, ½ cup 99

Potatoes, sweet:
- baked, in skin, 1 average 161
- boiled, in skin, 1 average 172
- boiled, in skin, mashed, ½ cup 148
- candied, 1 piece (2½" long x 2") 176

Pretzels, commercial varieties:
- rods, 1 pretzel (7½" long) 55
- twisted, 3-ring, 10 pretzels 117

Prune juice, canned or bottled, 1 cup 197
Prunes, dried, medium-size, 1 average 16
Pumpkin, canned, ½ cup 41
Radishes, raw, whole, 10 medium 8
Raisins, seedless (½ cup) 210

- Raspberries:
  - black, fresh, ½ cup ... 49
  - red, fresh, ½ cup ... 35
  - canned, black, water pack, 4 oz. with liquid ... 58
  - canned, red, water pack, ½ cup with liquid ... 43
  - frozen, red, sweetened, ½ cup ... 123
- Rhubarb, cooked, sweetened, ½ cup ... 191
- Rice, cooked (hot):
  - brown, long grain, ½ cup ... 116
  - white, long grain, ½ cup ... 112
  - white, parboiled, long grain, ½ cup ... 83
- Rolls and buns, commercial (ready to serve):
  - frankfurter or hamburger, 1 4 oz. roll ... 119
  - hard, rectangular, 2½ oz. roll ... 78
  - raisin, 1-oz. roll ... 78
  - sweet, 1-oz. roll ... 89
  - whole wheat, 1-oz. roll ... 73

- Salad dressings, commercial:
  - blue cheese, 1 tbsp. ... 76
  - French, 1 tbsp. ... 66
  - Italian, 1 tbsp. ... 83
  - mayonnaise, 1 tbsp. ... 101
  - Roquefort cheese, 1 tbsp. ... 76
  - Russian, 1 tbsp. ... 74
  - Thousand Island, 1 tbsp. ... 80
- Salami:
  - cooked, 1 slice (4" diameter) ... 68
  - dry, 1 slice (3⅛" diameter) ... 45
- Salmon, smoked, 4 oz. ... 200
- Sauces:
  - barbecue, 1 tbsp. ... 17
  - soy, 1 tbsp. ... 12
  - tartar, 1 tbsp. ... 74
  - tomato, canned (Hunt's), ½ cup ... 35
- Sauerkraut, canned, ½ cup with liquid ... 21
- Sausages:
  - polish, 2.7 oz. sausage (5⅛" long x 1" diameter) ... 231
  - pork, cooked, 1 link (4" long x ⅞" diameter) ... 62
  - pork, cooked, 1 patty (3⅜" diameter x ⅛") ... 129
  - pork and beef, chopped, 4 oz. ... 383
  - Vienna, canned, 1 sausage (2" long) ... 38
- Sherbet, orange, ½ cup ... 130
- Shrimp:
  - fresh, breaded, fried, 4 oz. ... 255
  - canned, drained, 10 medium shrimp ... 37
- Soft drinks:
  - cola, 1 cup ... 96
  - cream soda, 1 cup ... 105
  - fruit flavored (citrus, cherry, grape, etc.), 1 cup ... 113
  - root beer, 1 cup ... 100
  - Seven-Up, 1 cup ... 97
- Soup, canned, condensed, diluted with equal part water:
  - asparagus, cream of, 1 cup ... 65
  - beans with pork, 1 cup ... 168
  - beef broth, bouillon or consomme, 1 cup ... 31
  - beef noodle, 1 cup ... 67
  - celery, cream of, 1 cup ... 86
  - chicken consomme, 1 cup ... 22
  - chicken, cream of, 1 cup ... 94
  - chicken gumbo, 1 cup ... 55
  - chicken noodle, 1 cup ... 62
  - chicken vegetable, 1 cup ... 76
  - chicken with rice, 1 cup ... 48
  - clam chowder, Manhattan type, 1 cup ... 81
  - minestrone, 1 cup ... 105
  - mushroom, cream of, 1 cup ... 134
  - onion, 1 cup ... 65
  - pea, split, 1 cup ... 145
  - tomato, 1 cup ... 88
  - vegetable beef, 1 cup ... 79
  - vegetarian vegetable, 1 cup ... 78

- Spaghetti:
  - plain, boiled 8-10 minutes, drained, ½ cup ... 99
  - canned, in tomato sauce with cheese, ½ cup ... 99
  - canned, with meatballs in tomato sauce, ½ cup ... 129
- Spinach:
  - boiled, drained, leaves, ½ cup ... 21
- Squash, summer:
  - scallop variety, boiled, drained, sliced, ½ cup ... 15
  - yellow, boiled, drained, sliced, ½ cup ... 14
  - zucchini, boiled, drained, sliced, ½ ... 11
- Squash, winter:
  - acorn, baked, ½ squash (4" diameter) ... 86
  - acorn, boiled, mashed, ½ cup ... 42
  - butternut, baked, mashed, ½ cup ... 70
  - butternut, boiled, mashed, ½ cup ... 90
- Strawberries:
  - fresh, whole, ½ cup ... 28
  - canned, water pack, ½ cup with liquid ... 27
- Sugar, beet or cane:
  - brown, ½ cup firm packed ... 411
  - brown, 1 tbsp. firm packed ... 52
  - granulated, ½ cup ... 386
  - granulated, 1 tsp. ... 15
  - powdered, unsifted, ½ cup ... 231
  - powdered, stirred, 1 tbsp. ... 31
- Sunflower seed kernels, in hull, ½ cup ... 129
- Sunflower seed kernels, hulled, ½ cup ... 406
- Syrups:
  - chocolate, thin-type, 1 tbsp. ... 46
  - corn, light or dark, 1 tbsp. ... 58
  - maple, 1 tbsp. ... 50
  - molasses, blackstrap, 1 tbsp. ... 43
  - molasses, light, 1 tbsp. ... 50
  - molasses, medium, 1 tbsp. ... 46
  - sorghum, 1 tbsp. ... 53

- Tangerines, fresh, 1 average (2⅛" diameter) ... 39
- Tomato juice, canned or bottle, 1 cup ... 46
- Tomato juice cocktail, canned or bottled, 1 cup ... 51
- Tomato paste, canned, ½ cup ... 108
- Tomato puree, canned ½ cup ... 49
- Tomatoes, ripe:
  - raw, whole, 1 average (about 2⅜" diameter) ... 20
  - canned, ½ cup with liquid ... 26
- Toppings: dessert:
  - butterscotch, 1 tbsp. ... 52
  - caramel, 1 tbsp. ... 72
  - chocolate fudge, 1 tbsp. ... 62
  - pineapple, 1 tbsp. ... 56
- Tuna, canned:
  - in oil, solid pack or chunk style, drained, ½ cup ... 158
  - in water, all styles, with liquid, 4 oz. ... 144
- Turkey:
  - dark meat, roasted, 4 oz. ... 230
  - light meat, roasted, 4 oz. ... 200
  - canned, boned, ½ cup ... 207
- Turnip greens:
  - fresh, boiled in small amount water, drained, ½ cup ... 15
- Turnips, boiled, drained, cubed, ½ cup ... 18

- Vegetable juice cocktail, canned, 1 cup ... 41
- Vegetables, mixed, frozen, boiled, drained, ½ cup ... 58

- Waffles, baked from mix:
  - made with egg and milk, 1 round (7" diameter) ... 206
- Walnuts, 10 large nuts ... 322
- Watermelon, with rind, 1 wedge (4" x 8") ... 111
- Wheat bran, commercially milled, 4 oz. ... 242
- Wheat germ, toasted, 1 tbsp. ... 23

- Yogurt, plain:
  - partially skim milk, 8-oz. container ... 113
  - whole milk, 8-oz. container ... 140

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